美味しんぼ

34

雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中／

美味しんぼ（雁屋哲・花咲アキラ）…1～34集
F〈エフ〉（六田登）……1～25集
YAWARA！（浦沢直樹）……1～21集
マドンナ（くじらいいく子）……1～19集
ジパング少年（いわしげ孝）……1～13集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
出直しといで！（一色まこと）……1～4集
天使派リョウ（狩撫麻礼・中村真理子）……1～8集
以蔵のキモチ（佐藤宏之）……1～3集
14歳（楳図かずお）……1～6集
イオナ（澤井健）……1～4集
りびんぐゲーム（星里もちる）……1～4集
俺節（土田世紀）……1～3集
スイートルーム（小池一夫・香川大八）……1集
花男（松本大洋）……1集

装丁／海野一雄　　カバー・フォト／菊地和男

美味しんぼ
34
サラダ勝負
作・雁屋 哲
画・花咲アキラ

小学館
BC2634

BIG COMICS

美味しんぼ 34

サラダ勝負

作・雁屋 哲
画・花咲アキラ

◆
小学館
BC2634

雑誌 45776－34 ◆定価500円（本体485円）

ISBN4-09-182634-2 C0379 P500E

雁屋 哲 花咲アキラ 著作集

■ビッグコミックス

美味しんぼ……1～34集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全9巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全6巻
OFFERED（小池一夫・池上遼一）……全4巻
あさってDANCE（山本直樹）……全7巻
はっぱ64（山本直樹）……全3巻
夢みるトマト（石坂啓）……全6巻
MONEY MOON（石坂啓）……全3巻
スローニン（吉田聡）……全4巻
両国花錦闘士（岡野玲子）……全4巻
ガルルル（むつ利之）……全2巻
ZERO（松本大洋）……全2巻
ハーフな分だけ（星里もちる）……全2巻
りざべーしょんプリーズ（細野不二彦）全2巻
あどりぶシネ倶楽部（細野不二彦）……全1巻
うにばーしてぃBOYS（細野不二彦）全1巻
かぼちゃ白書（六田登・タモツ）……全1巻
座・スターダスト（国友やすゆき）…全1巻
美紅・舞子（西村しのぶ）……全1巻
胡桃（佐藤宏之）……全1巻
なぜか笑介（聖日出夫）……全29巻
ツルモク独身寮（窪之内英策）……全11巻
赤い弾丸（安部譲二・岸山直）……全3巻
原色恋愛図鑑（松苗あけみ）……全1巻

美味しんぼ

34 サラダ勝負

作・雁屋 哲
画・花咲アキラ

34 サラダ勝負

■山岡とゆう子の金太郎飴（製造／金太郎飴本店）。レタスとアンディーブとセロリのグリーンサラダ（表紙）。

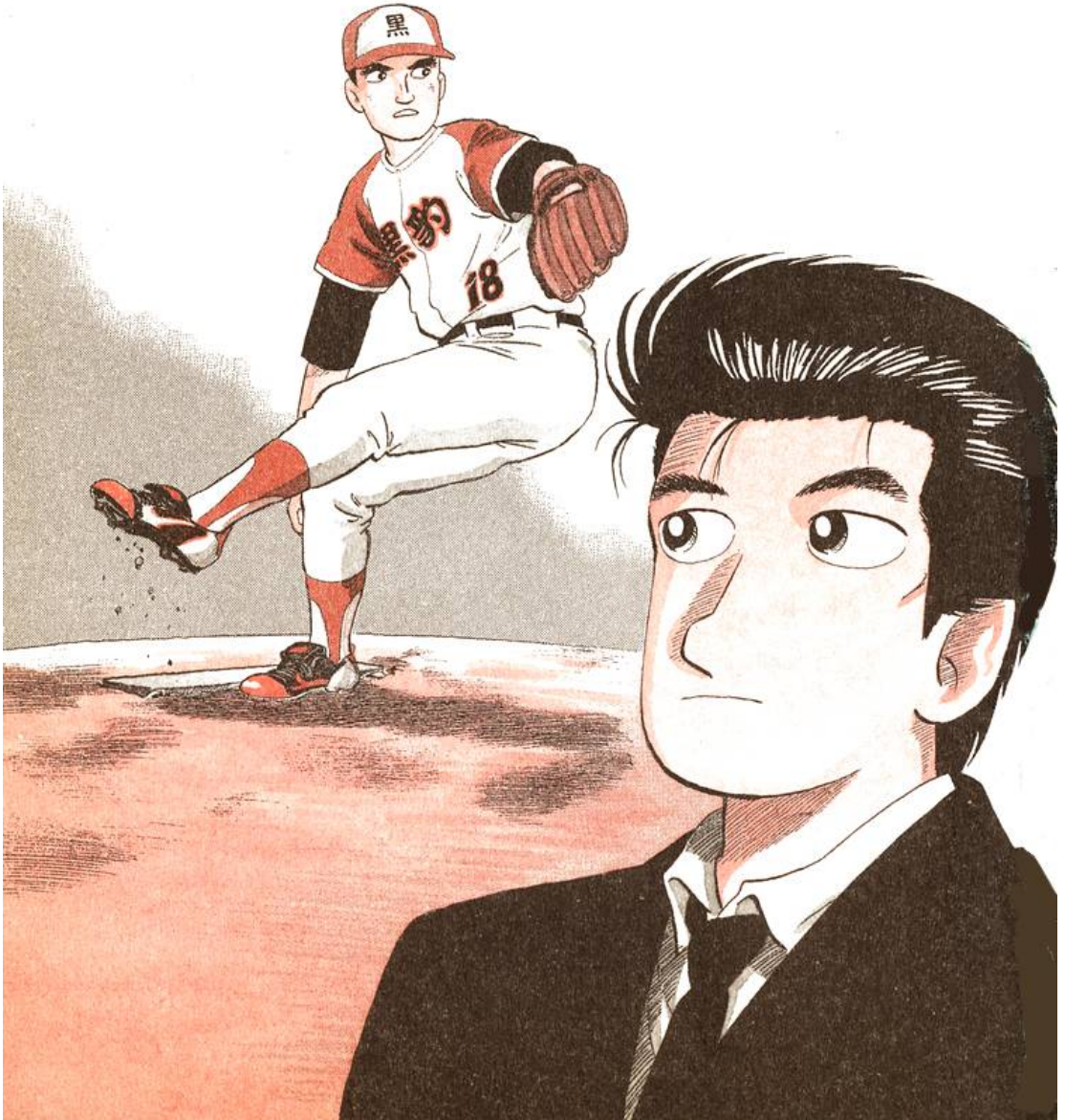
美味（おい）しんぼ

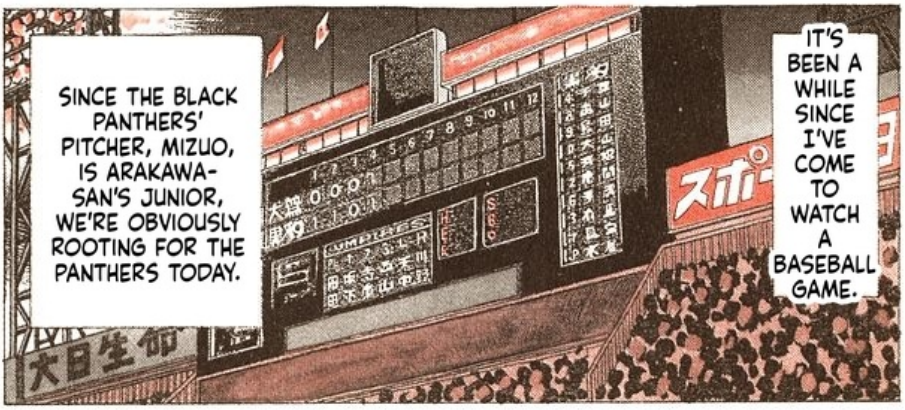
美味(おい)しんぼ

34 サラダ勝負

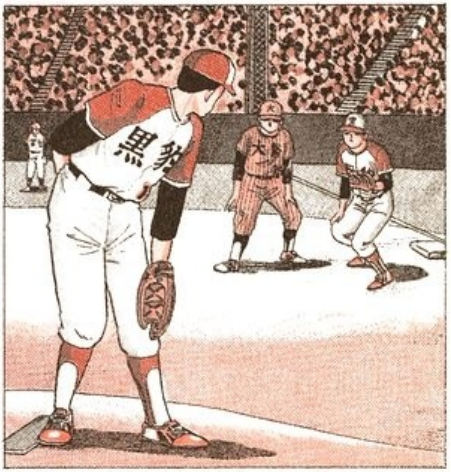
第1話 体のガソリン……3
第2話 究極の意味……25
第3話 兄のトウモロコシ……47
第4話 魂の自由……69
第5話 究極VS至高 サラダ勝負❶……91
究極VS至高 サラダ勝負❷…113
究極VS至高 サラダ勝負❸…135
究極VS至高 サラダ勝負❹…157
究極VS至高 サラダ勝負❺…179

第1話
体のガソリン




SINCE THE BLACK PANTHERS' PITCHER, MIZUO, IS ARAKAWA-SAN'S JUNIOR, WE'RE OBVIOUSLY ROOTING FOR THE PANTHERS TODAY.
IT'S BEEN A WHILE SINCE I'VE COME TO WATCH A BASEBALL GAME.

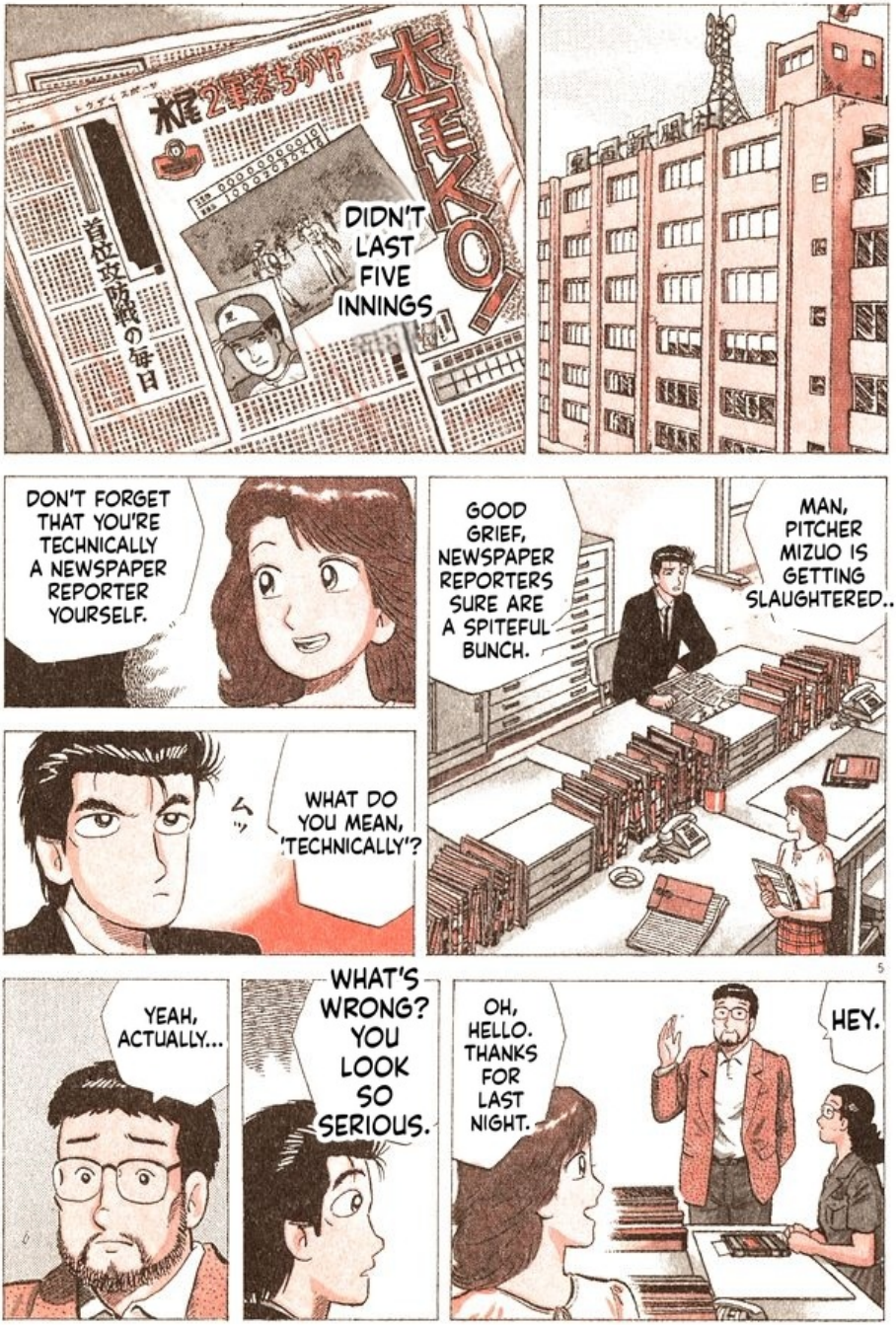
HE'S FINE IN THE EARLY INNINGS, BUT HE FALLS APART BY THE MIDDLE OF THE GAME...
MIZUO HASN'T HAD A SINGLE WIN YET THIS SEASON.



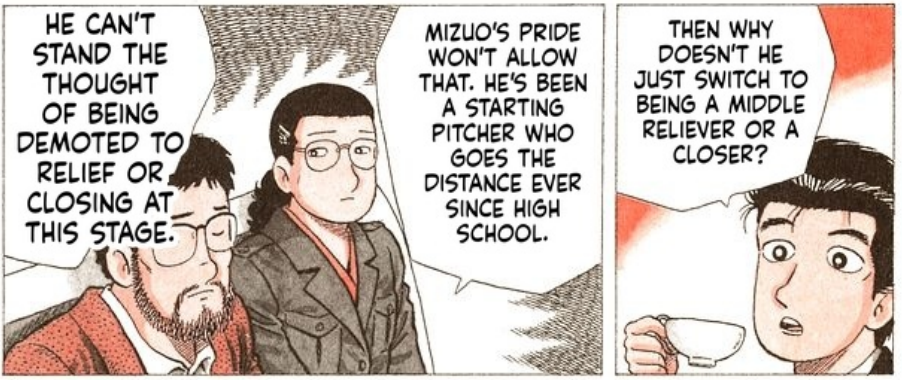
2

#1
DO SOMETHING TO KEEP IT UNDER CONTROL.
THIS IS BAD...
MIZUO
18

KYAA!
IT'S GONE!!!
HOME RUN! THEY'VE TURNED THE GAME AROUND!
MIZUO 18
YOU DAMN BUM! YOU SHOULD REFUND MY TICKET!
MIZUO! GO DROP DEAD!
WE HAVE A PLAYER SUBSTITUTION. REPLACING PITCHER MIZUO...
AOKI 22
.....


木尾KO!
DIDN'T LAST FIVE INNINGS
首位攻防戦の毎日
MAN, PITCHER MIZUO IS GETTING SLAUGHTERED...
GOOD GRIEF, NEWSPAPER REPORTERS SURE ARE A SPITEFUL BUNCH.
DON'T FORGET THAT YOU'RE TECHNICALLY A NEWSPAPER REPORTER YOURSELF.
WHAT DO YOU MEAN, 'TECHNICALLY'?
ムッ
HEY.
OH, HELLO. THANKS FOR LAST NIGHT.
WHAT'S WRONG? YOU LOOK SO SERIOUS.
YEAH, ACTUALLY...

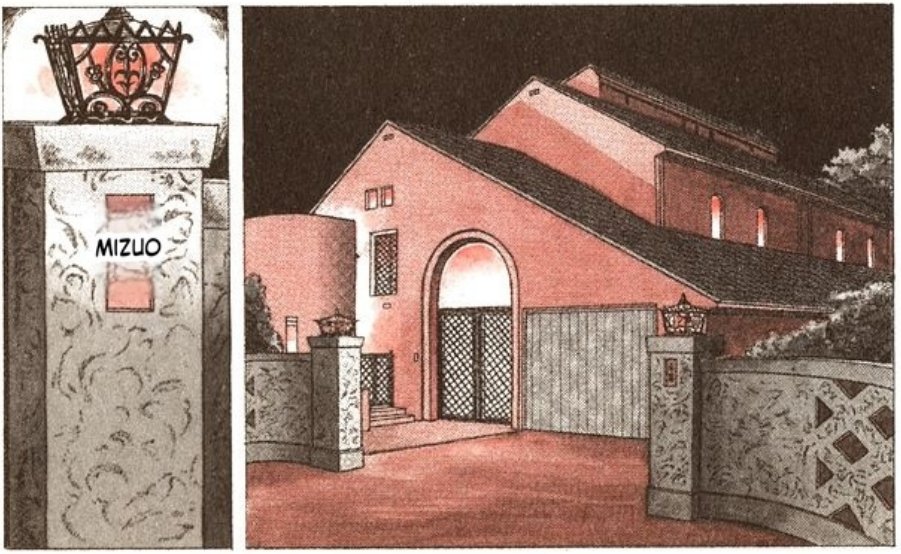
HE'S ONLY 29, IT'S NOT LIKE HE'S AT RETIREMENT AGE YET.
WHAT?! MIZUO IS RETIRING?!
HE CAN'T EVEN LAST FIVE INNINGS...
BUT HE'S BEEN TERRIBLE THIS SEASON.


HE CAN'T STAND THE THOUGHT OF BEING DEMOTED TO RELIEF OR CLOSING AT THIS STAGE.
MIZUO'S PRIDE WON'T ALLOW THAT. HE'S BEEN A STARTING PITCHER WHO GOES THE DISTANCE EVER SINCE HIGH SCHOOL.
THEN WHY DOESN'T HE JUST SWITCH TO BEING A MIDDLE RELIEVER OR A CLOSER?

6

THE ISSUE IS STAMINA. THERE MUST BE A DIET OUT THERE TO HELP BUILD UP HIS ENDURANCE.
I REALLY WANT TO DO SOMETHING TO HELP MIZUO OUT.
HAVING ZERO SELF-ESTEEM IS A PROBLEM TOO, YOU KNOW.
IT'S TOUGH WHEN YOUR PRIDE IS THAT STRONG.
WHO KNOWS...
...WHO ARE YOU TALKING ABOUT?

OR PERHAPS THERE'S ROOM FOR IMPROVEMENT.
BUT THERE MIGHT BE SOMETHING THEY'RE OVERLOOKING.
HIS WIFE SEEMS VERY DEPENDABLE, TOO.
BUT MIZUO-SAN IS A PROFESSIONAL, SO I'M SURE HE'S ALREADY THOUGHT OF ALL THAT.
THAT'S EXACTLY WHY I WANT YAMAOKA-SAN TO TAKE A LOOK!
YEAH... DIET IS VITAL FOR AN ATHLETE, YET IT'S SURPRISING HOW OFTEN THEY GET IT WRONG.
7


MIZUO

*TL NOTE: MOST STARTING PITCHERS IN BASEBALL USUALLY DONT GO BEYOND 7 INNINGS. COMPLETE GAMES WERE FAIRLY RARE AT THIS TIME AND ARE VIRTUALLY NON-EXISTANT TODAY.

I'VE TRIED ALL SORTS OF THINGS. I'VE DONE EVERYTHING PEOPLE RECOMMENDED TO ME.
I THINK THERE MIGHT BE ROOM FOR IMPROVEMENT SO THAT YOUR STAMINA LASTS FOR MORE THAN FIVE INNINGS.
I THINK IT'S STILL TOO EARLY TO GIVE UP.
SOFT-SHELLED TURTLE, PIT VIPER, GINSENG, SEA SNAKE, HERBAL MEDICINE... I'VE TRIED IT ALL.
THE NIGHT BEFORE A GAME, I EAT A HUGE DINNER. THE NEXT DAY, I WAKE UP AROUND NOON, DRINK A SPECIAL BEVERAGE, AND HEAD OUT. IT'S A MIXTURE OF PROTEIN, CHLOROPHYLL, CALCIUM, TURTLE EXTRACT, AND POWDERED VIPER LIVER DISSOLVED IN SKIM MILK.
IF YOU'RE SAYING THAT EVEN AFTER ALL THAT, IT'S NO GOOD...
WOW, INCREDIBLE.
9
HOW DO YOU DISTRIBUTE YOUR MEALS THROUGHOUT THE DAY?

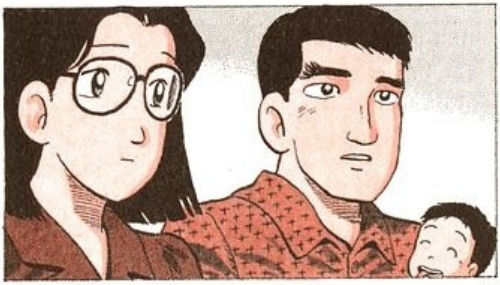
SO THE STAMINA ISSUE MIGHT LIE SOMEWHERE OTHER THAN HIS DIET...
I SEE...
OTHER THAN SNACKING ON SOMETHING LIGHT LIKE A SANDWICH AT THE STADIUM, HE DOESN'T EAT ANYTHING BEFORE A GAME.
UGH-! JUST HEARING THAT MAKES ME FEEL LIKE MY BODY'S GONNA EXPLODE.
I FEEL SICK IF I PUT ANYTHING IN MY STOMACH.
YOU DON'T EAT ANYTHING BEFORE A GAME?
ジロリ
YOU'RE JUMPING TO CONCLUSIONS PRETTY QUICKLY.
I DON'T LIKE NOODLES.
WHAT ABOUT THINGS LIKE UDON OR SPAGHETTI?
I'M NOT JUMPING TO ANY CONCLU-SIONS!
10
IT SEEMS I'VE FOUND A LEAD.
NO GOOD. JUST LOOKING AT THEM MAKES ME NAUSEOUS.
WELL, HOW ABOUT SWEETS?
HMM...

BUT MAN, THIS IS GONNA BE TOUGH...

WHAT! REALLY?!
WHAT'S THIS LEAD YOU'RE TALKING ABOUT?!

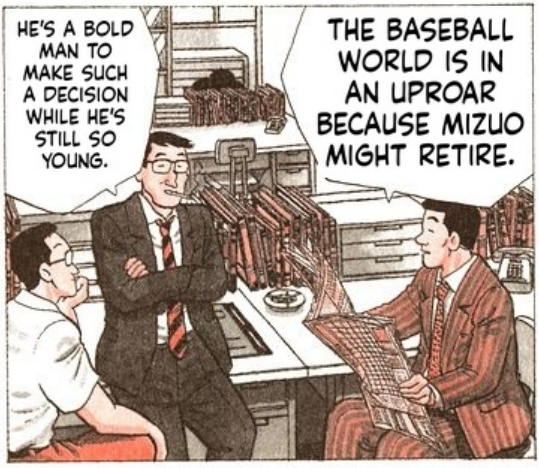
東西新聞社

I DON'T CARE HOW HARD IT IS, JUST DO SOMETHING!

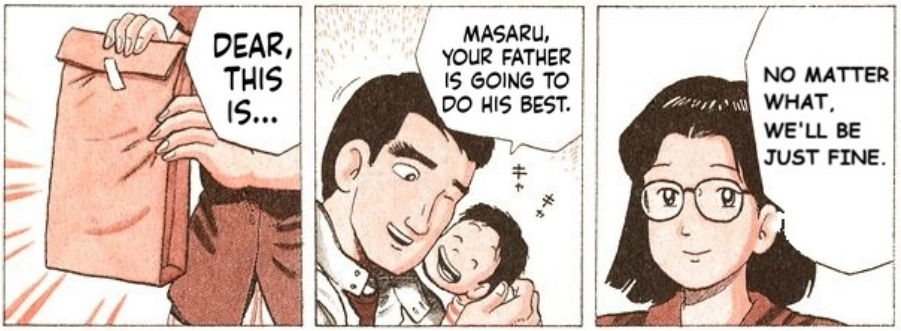


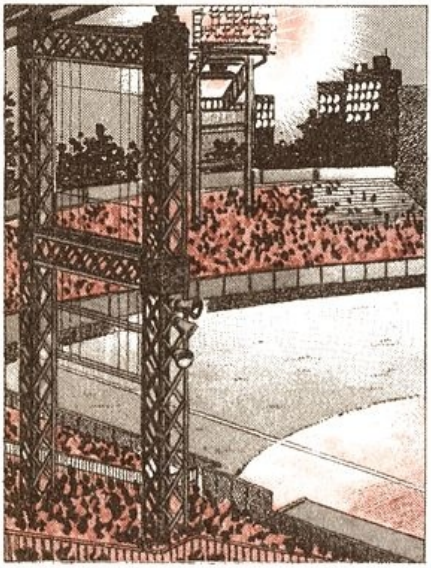
11

THESE DAYS, THEY'RE ALL JUST COOKIE-CUTTER PLAYERS WITH NO PERSONALITY.
UNLIKE TODAY'S BALLPLAYERS WHO ONLY THINK ABOUT MONEY, HE'S GOT REAL BACKBONE.


HE'S A BOLD MAN TO MAKE SUCH A DECISION WHILE HE'S STILL SO YOUNG.
THE BASEBALL WORLD IS IN AN UPROAR BECAUSE MIZUO MIGHT RETIRE.

ピクン
IT'S KINTARO CANDY.
IT'S THE JAPANESE SOCIAL CLIMATE; NO MATTER WHERE YOU CUT, IT'S THE SAME FACE.
WHAT ABOUT THE KINTARO CANDY?
IT'S LIKE A KINTARO CANDY STICK!
KINTARO CANDY!
THIS IS A GREAT IDEA, EVEN IF I DO SAY SO MYSELF!
IF I DON'T MAKE IT TODAY, I'M RETIRING FOR GOOD.
I'M TAKING THE MOUND TODAY.


DEAR, THIS IS...
MASARU, YOUR FATHER IS GOING TO DO HIS BEST.
NO MATTER WHAT, WE'LL BE JUST FINE.



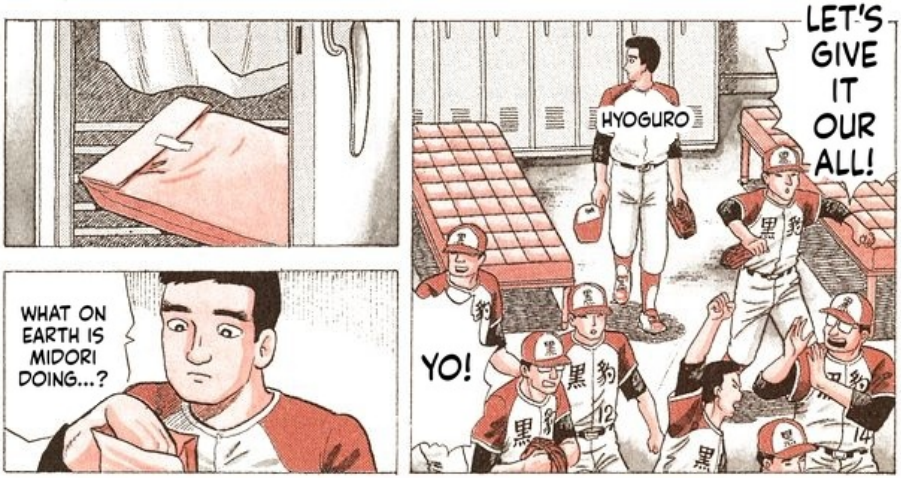
WHAT IS IT?
OPEN IT BEFORE THE GAME.

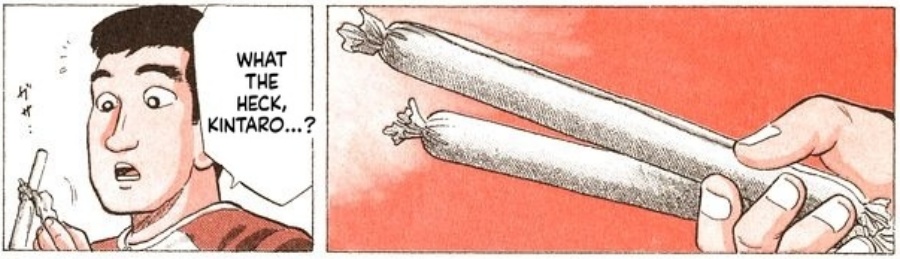
13

YAMAOKA, ARE YOU SURE ABOUT THIS?!

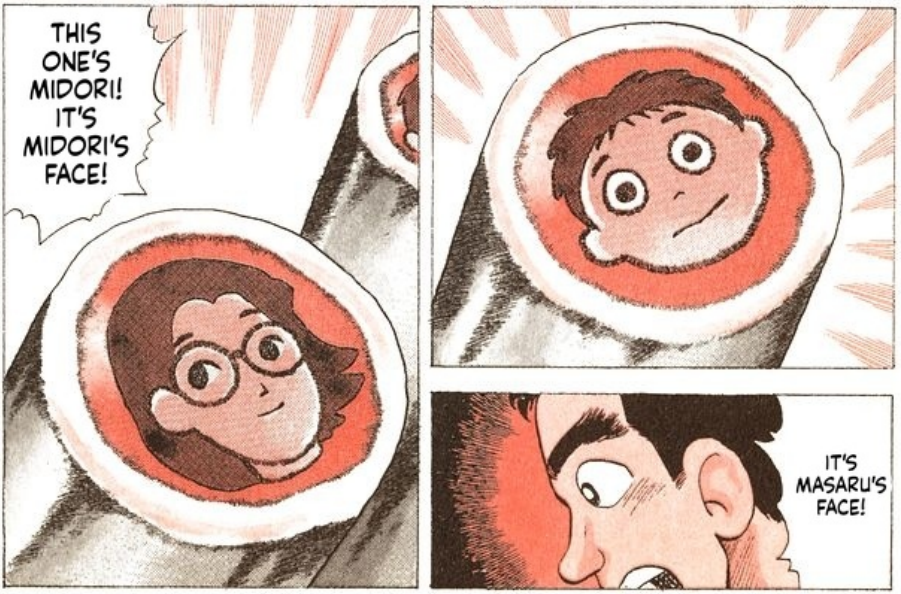
I'M SURE.
BEER

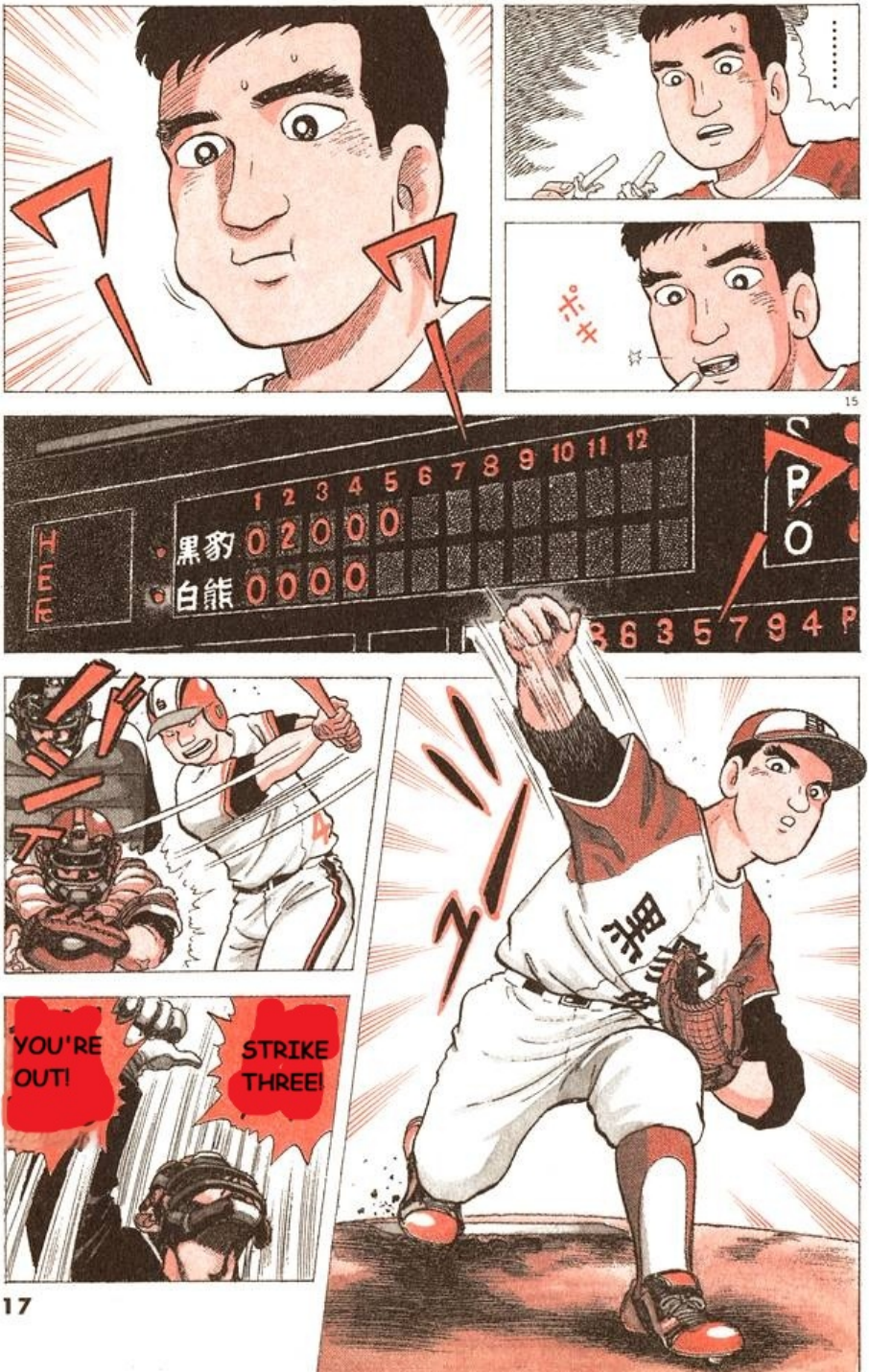
I WONDER IF THINGS WILL GO AS YAMAOKA-SAN EXPECTS...
I WONDER IF MIZUO-SAN WILL BE ALRIGHT TODAY.
BEER


LET'S GIVE IT OUR ALL!
HYOGURO
YO!
WHAT ON EARTH IS MIDORI DOING...?

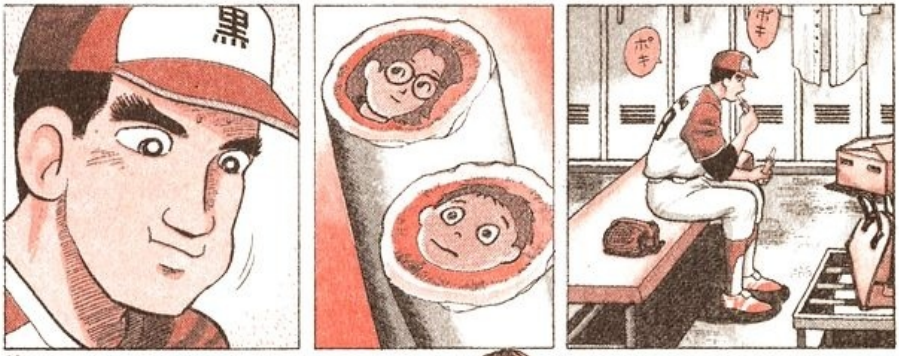

WHAT THE HECK, KINTARO...?

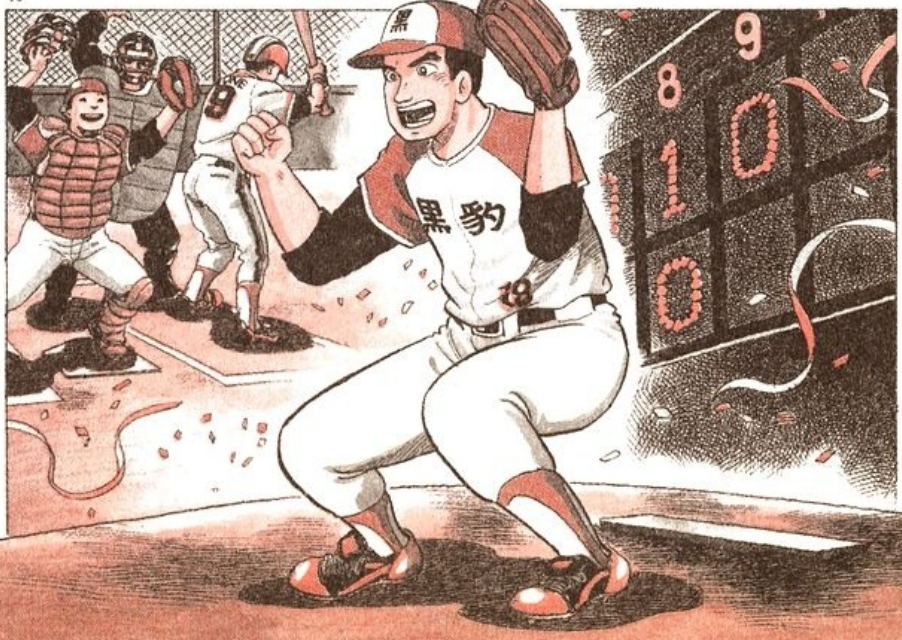
14

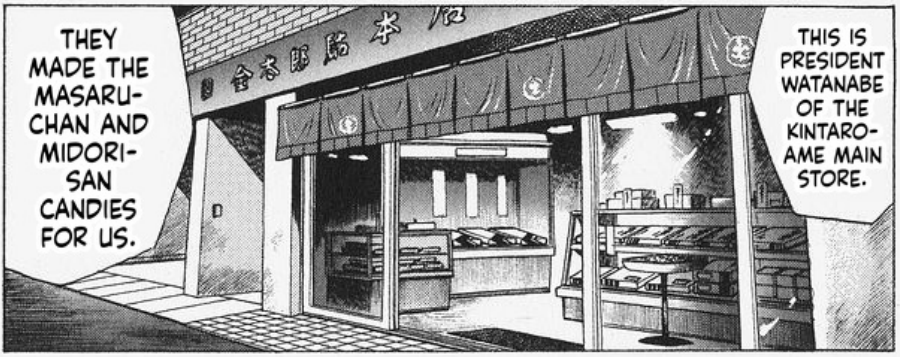

THIS ONE'S MIDORI! IT'S MIDORI'S FACE!
IT'S MASARU'S FACE!

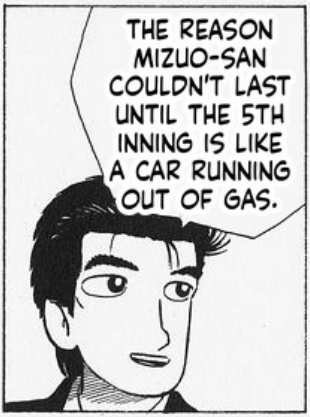

ワー
ワー
……
ポキ
15
1 2 3 4 5 6 7 8 9 10 11 12
黒豹 0 2 0 0 0
白熊 0 0 0 0
HEF
SPO
3 6 3 5 7 9 4 P
ニーン
ニーン
YOU'RE OUT!
STRIKE THREE!

WE'RE COUNTING ON YOU TO FINISH THE GAME TODAY!
MIZUO, YOU'VE FINALLY FOUND YOUR RHYTHM AGAIN!
WOW! ANOTHER STRIKEOUT!
MIZUO, YOUR POWER ISN'T DROPPING AT ALL!


ポキ

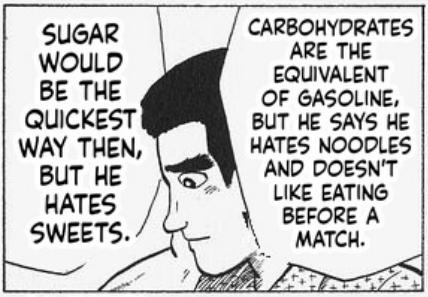

黒豹
9
8
10
1
0

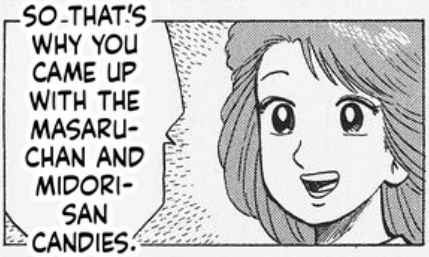

THEY MADE THE MASARU-CHAN AND MIDORI-SAN CANDIES FOR US.
THIS IS PRESIDENT WATANABE OF THE KINTARO-AME MAIN STORE.

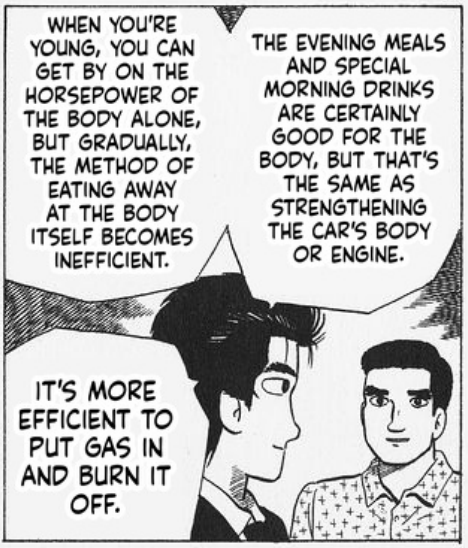

THE REASON MIZUO-SAN COULDN'T LAST UNTIL THE 5TH INNING IS LIKE A CAR RUNNING OUT OF GAS.

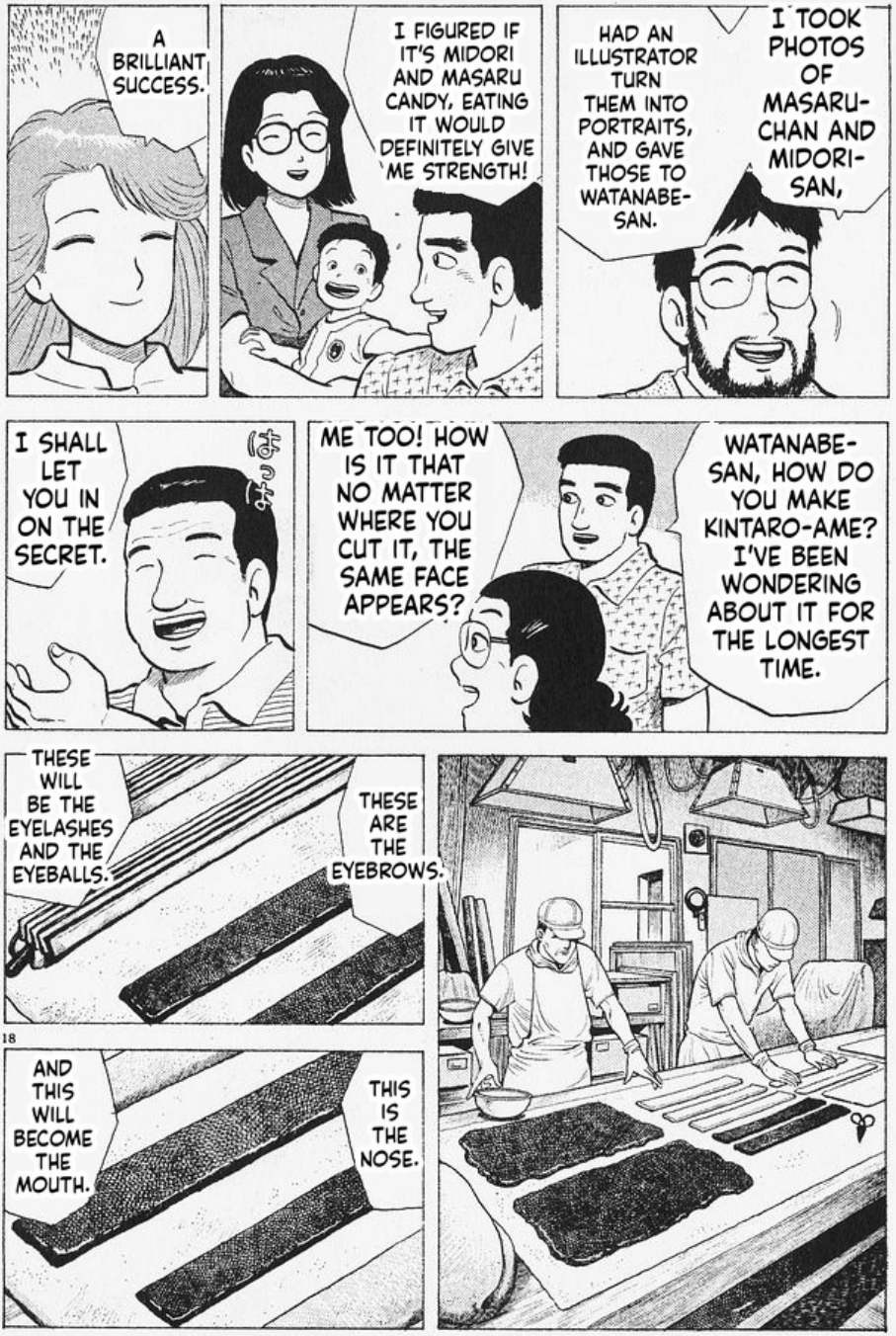
NO, NO, I'M JUST HAPPY TO BE OF HELP.
THANK YOU SO VERY MUCH.

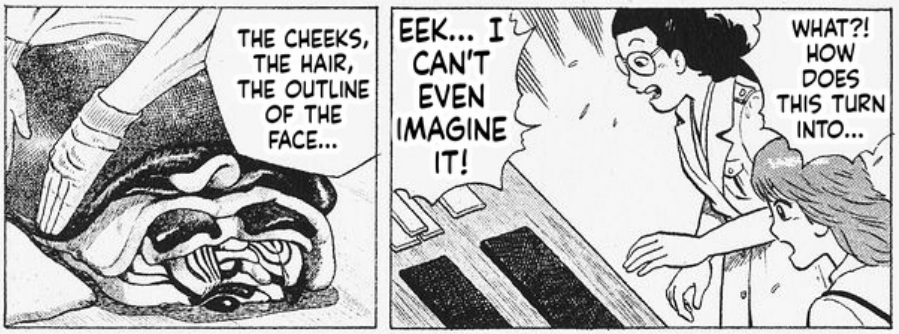
17

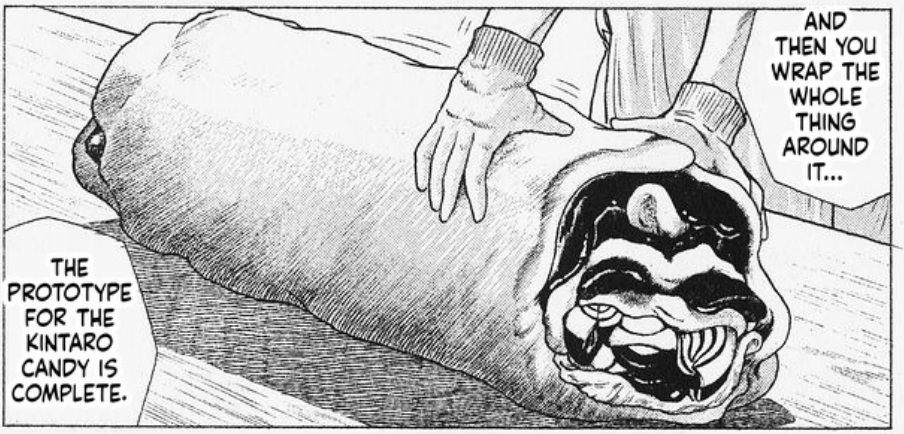

SUGAR WOULD BE THE QUICKEST WAY THEN, BUT HE HATES SWEETS.
CARBOHYDRATES ARE THE EQUIVALENT OF GASOLINE, BUT HE SAYS HE HATES NOODLES AND DOESN'T LIKE EATING BEFORE A MATCH.


SO THAT'S WHY YOU CAME UP WITH THE MASARU-CHAN AND MIDORI-SAN CANDIES.

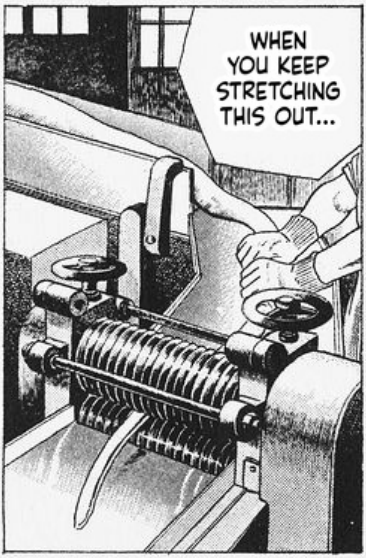

WHEN YOU'RE YOUNG, YOU CAN GET BY ON THE HORSEPOWER OF THE BODY ALONE, BUT GRADUALLY, THE METHOD OF EATING AWAY AT THE BODY ITSELF BECOMES INEFFICIENT.
THE EVENING MEALS AND SPECIAL MORNING DRINKS ARE CERTAINLY GOOD FOR THE BODY, BUT THAT'S THE SAME AS STRENGTHENING THE CAR'S BODY OR ENGINE.
IT'S MORE EFFICIENT TO PUT GAS IN AND BURN IT OFF.


A BRILLIANT SUCCESS.
I FIGURED IF IT'S MIDORI AND MASARU CANDY, EATING IT WOULD DEFINITELY GIVE ME STRENGTH!
I TOOK PHOTOS OF MASARU-CHAN AND MIDORI-SAN,
HAD AN ILLUSTRATOR TURN THEM INTO PORTRAITS, AND GAVE THOSE TO WATANABE-SAN.
I SHALL LET YOU IN ON THE SECRET.
ふっふっふ
ME TOO! HOW IS IT THAT NO MATTER WHERE YOU CUT IT, THE SAME FACE APPEARS?
WATANABE-SAN, HOW DO YOU MAKE KINTARO-AME? I'VE BEEN WONDERING ABOUT IT FOR THE LONGEST TIME.
THESE WILL BE THE EYELASHES AND THE EYEBALLS.
THESE ARE THE EYEBROWS.
AND THIS WILL BECOME THE MOUTH.
THIS IS THE NOSE.


THE CHEEKS, THE HAIR, THE OUTLINE OF THE FACE...
EEK... I CAN'T EVEN IMAGINE IT!
WHAT?! HOW DOES THIS TURN INTO...


AND THEN YOU WRAP THE WHOLE THING AROUND IT...
THE PROTOTYPE FOR THE KINTARO CANDY IS COMPLETE.

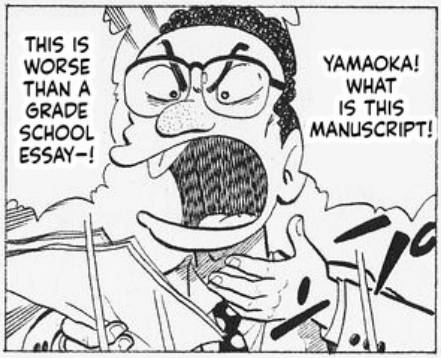
19

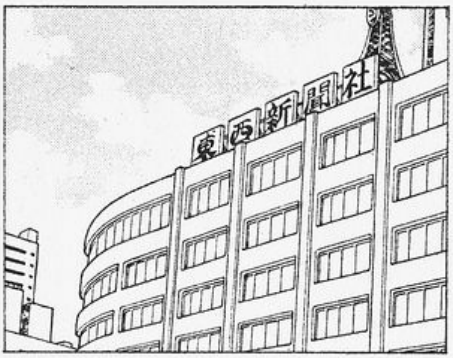

WHEN YOU KEEP STRETCHING THIS OUT...

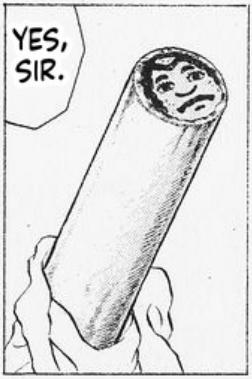
IF YOU LOOK CLOSELY, THE CROSS-SECTION ALMOST LOOKS LIKE A PERSON'S FACE...
THIS BECOMES THAT?!

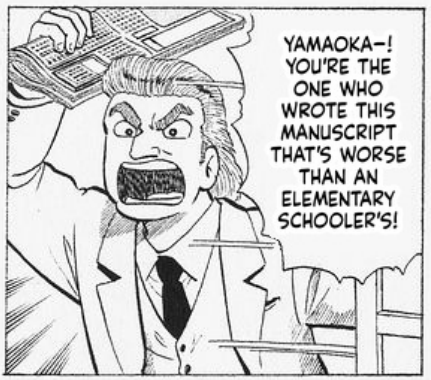
LOOK, SEE? IT'S BECOME KINTARO'S FACE.
WHAT AN INCREDIBLE IDEA! I NEVER WOULD HAVE THOUGHT TO MAKE A THICK PROTOTYPE AND THEN STRETCH IT OUT!
20
IN KANSAI, THEY USE THE FACE OF OTAFUKU AND CALL IT 'OTAYAN-AME'.
I'M THE FIFTH GENERATION AT KINTARO-AME HONTEN, BUT THEY SAY THE FIRST GENERATION LEARNED THIS TECHNIQUE IN THE KANSAI REGION.
TO THINK THAT INCOMPREHENSIBLE LUMP COULD TURN INTO PERFECT KINTARO-AME!
I CAN'T BELIEVE IT!

THEY SAY AS LONG AS YOU SEND A PORTRAIT, HE CAN MAKE IT.
THAT'S PRESIDENT WATANABE'S SPECIAL TALENT.
CAN YOU REALLY MAKE ANY FACE?
YOU MADE THEM WITH MIDORI AND MASARU'S FACES BEFORE, BUT
THAT'S A GREAT IDEA!
I'M GOING TO HAND OUT CANDIES WITH MY FACE ON THEM AT THE VICTORY PARTY!
ALRIGHT! WE'RE DEFINITELY WINNING THIS YEAR,
MANY PEOPLE ORDER THEM AS PARTY FAVORS.
YEAH!
YOU BASTARD!
I'LL MAKE SOME OF MINE, TOO!
21
LICKING A CANDY WITH MRS. ARAKAWA'S FACE ON IT... THAT'S JUST GROSS.
げげっ


THIS IS WORSE THAN A GRADE SCHOOL ESSAY-!
YAMAOKA! WHAT IS THIS MANUSCRIPT!


東西新聞社


YES, SIR.


YAMAOKA-! YOU'RE THE ONE WHO WROTE THIS MANUSCRIPT THAT'S WORSE THAN AN ELEMENTARY SCHOOLER'S!

22

ボカ
ボカボカ
ボカ

WHAT THE HELL IS THIS...
KINTARO-AME CANDY?

NO MATTER WHERE YOU CUT IT, IT'S THE SAME FACE!
EVERY SINGLE ONE OF OUR BOSSES IS EXACTLY THE SAME.

第2話
究極の意味

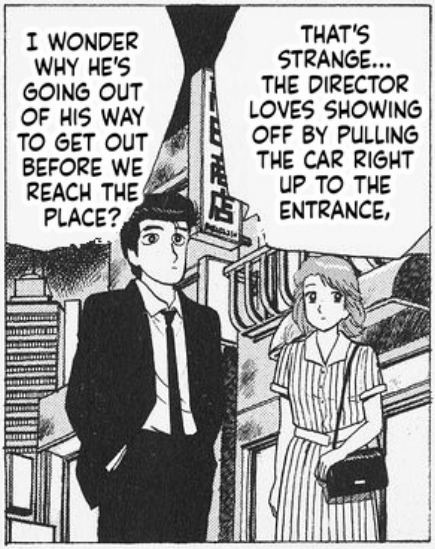
HAHA, IT'S ALWAYS A PLEASURE GOING OUT TO EAT WITH YOU YOUNG PEOPLE.
SO TONIGHT, DIRECTOR KOIZUMI IS TREATING YAMAOKA-SAN AND ME TO DINNER.
HE SAID HE WANTED TO REWARD US FOR OUR DAILY HARD WORK...
SOMETHING FEELS OFF...
HEY NOW, CAN'T YOU JUST BE A BIT MORE APPRECIATIVE?
IT'S SUSPICIOUS THAT THE DIRECTOR, WHO'S ALWAYS COMPLAINING ABOUT ME BEING A LAZY BUM, IS SUDDENLY TREATING US.
わはは
YES, THIS IS GOING TO BE A FUN NIGHT.
W-WELL, THEY'RE PEOPLE WHO WILL BE GOOD FOR YOU TO KNOW IN THE FUTURE.
BESIDES, SOMEONE ELSE IS JOINING US TONIGHT, AREN'T THEY?
2
.....

BAR BAR
ヒール

IT'S JUST AHEAD. LET'S WALK.

THERE AREN'T ANY RESTAURANTS AROUND HERE...
HUH?
ﾁｬ

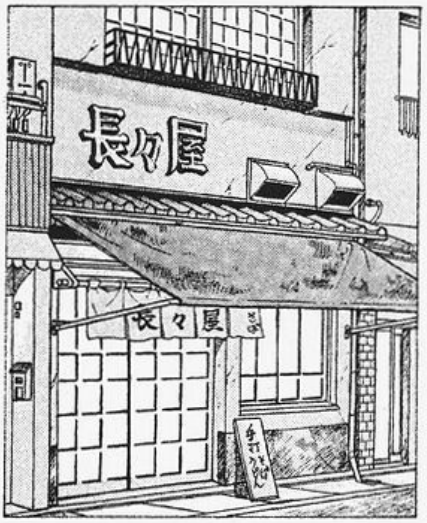
WHOOPS, PLEASE STOP THE CAR AROUND HERE.


I WONDER WHY HE'S GOING OUT OF HIS WAY TO GET OUT BEFORE WE REACH THE PLACE?
THAT'S STRANGE... THE DIRECTOR LOVES SHOWING OFF BY PULLING THE CAR RIGHT UP TO THE ENTRANCE,

THE CAR CAN'T GET IN FRONT OF THAT RESTAURANT?
3

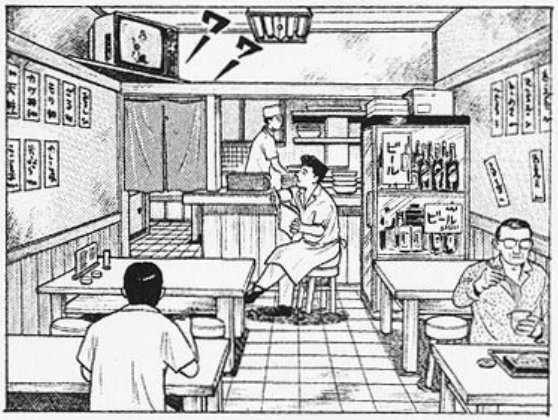
EXERCISING BEFORE A MEAL MAKES THE FOOD TASTE BETTER.
NO, IT'S NOT LIKE THAT...

IT LOOKS LIKE YOUR RUN-OF-THE-MILL NEIGHBORHOOD SOBA SHOP, BUT...
HUH, THIS PLACE...


長々屋
長々屋

I WONDER IF THE TWIST IS THAT THEY SERVE SURPRISINGLY WORLD-CLASS FLAVORS.

...THE ATMOSPHERE DOESN'T EXACTLY SCREAM 'WORLD-CLASS FLAVORS'...
RIKISHIN
RIGHT...
550
400
400

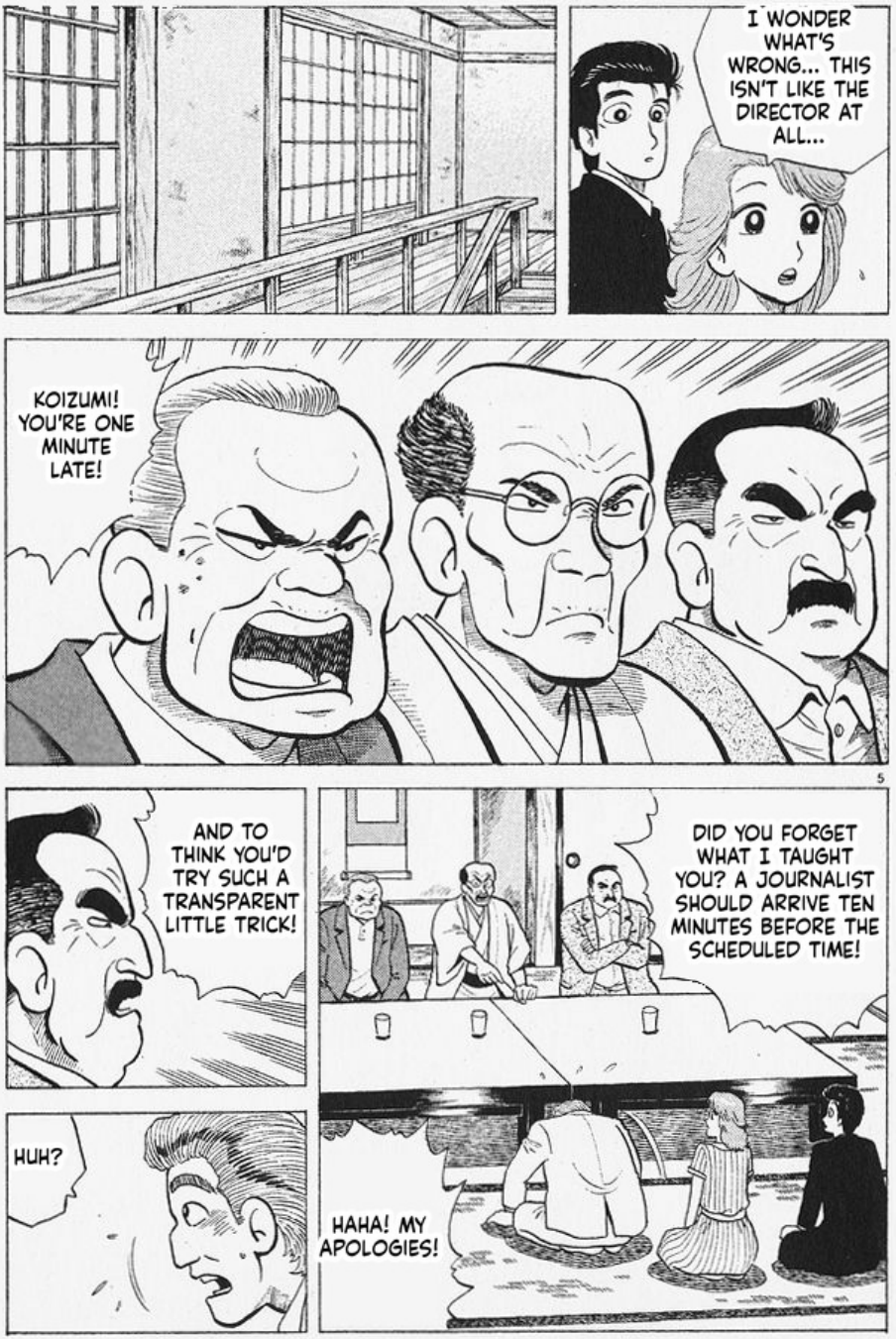

ビール

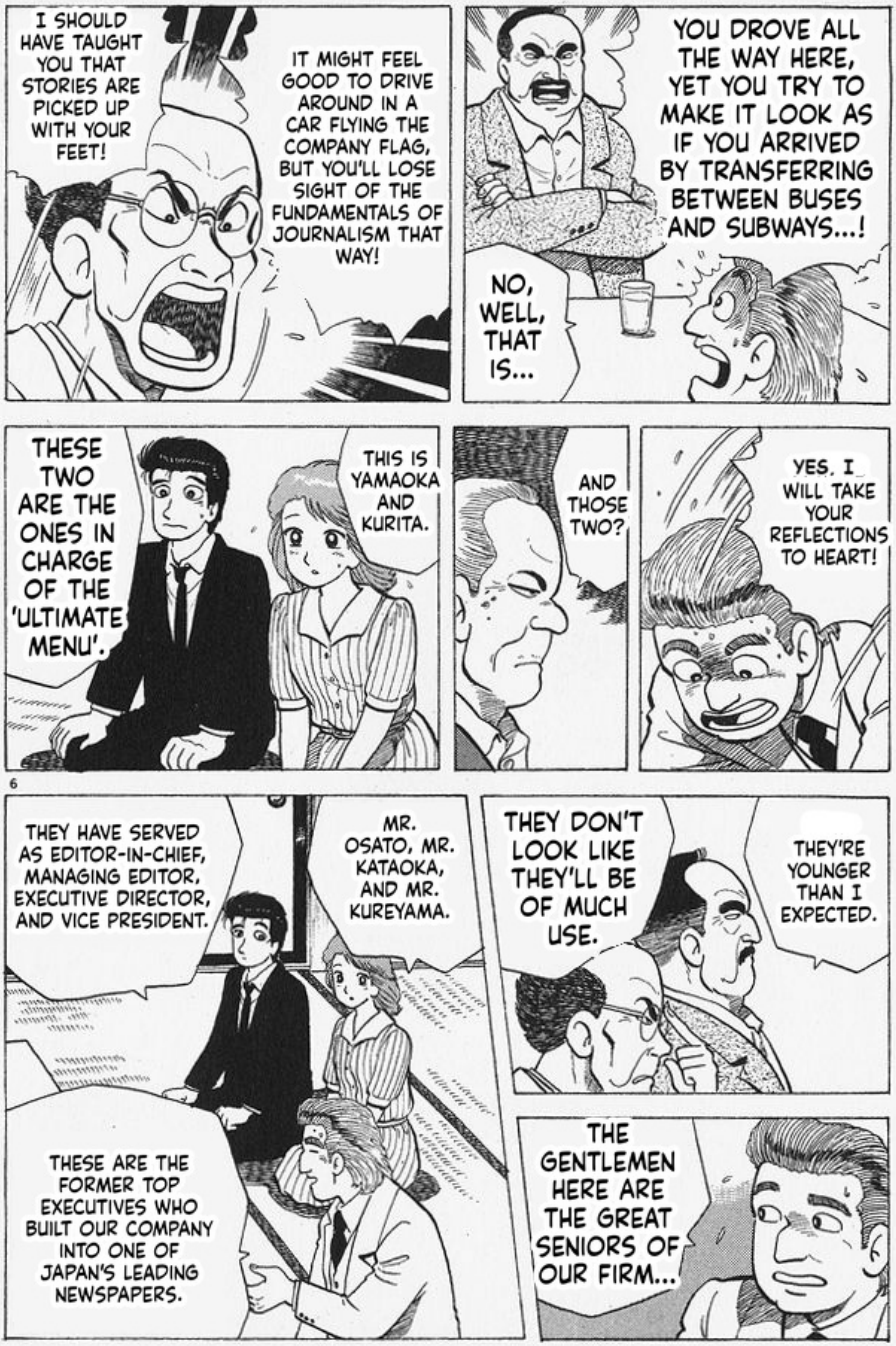
4

YES! COMING!

KOIZUMI, WE'RE ON THE SECOND FLOOR. COME ON UP.

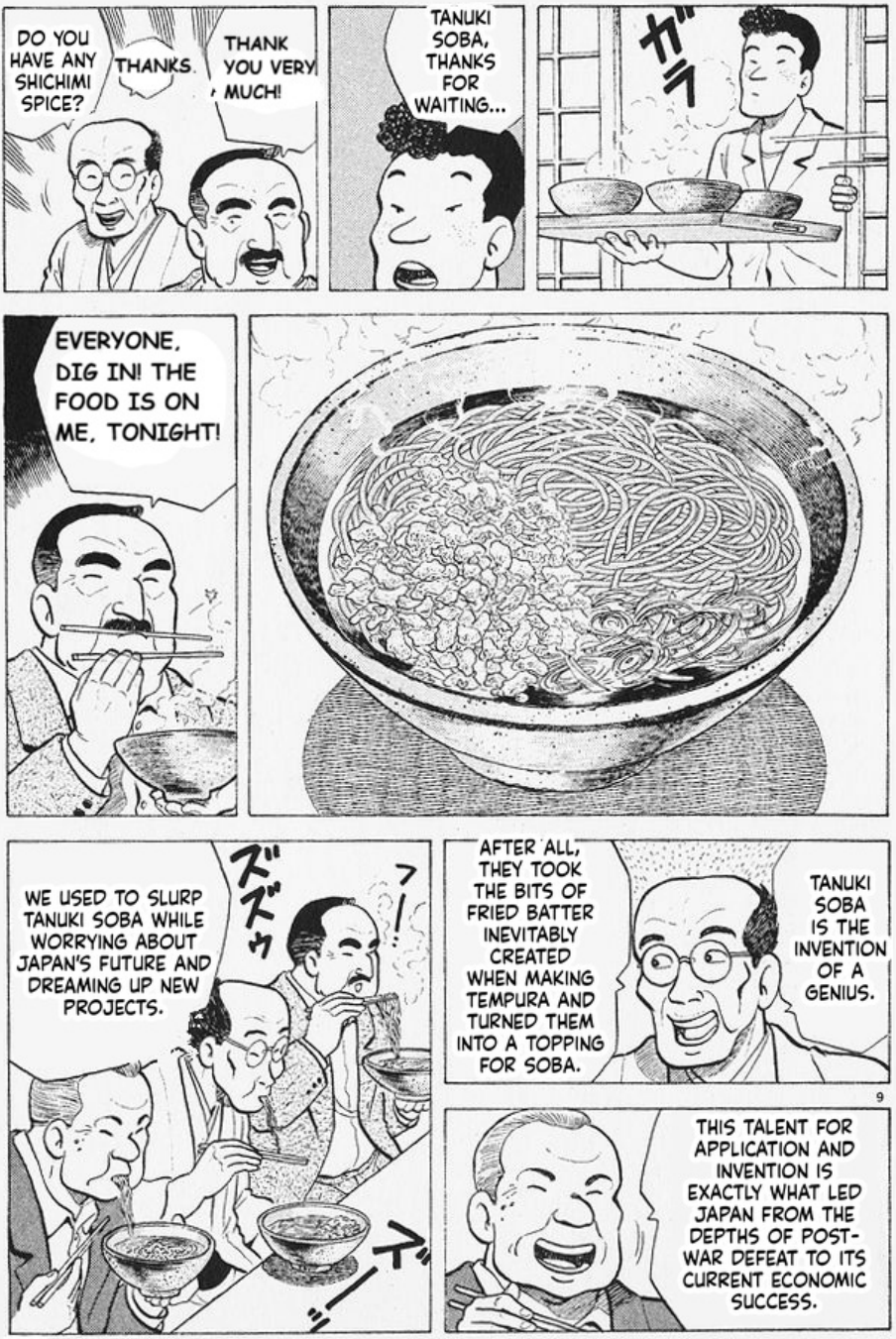
I'M KOIZUMI FROM TOZAI NEWS, I BELIEVE THERE'S A MEETING HERE TODAY...


I WONDER WHAT'S WRONG... THIS ISN'T LIKE THE DIRECTOR AT ALL...
KOIZUMI! YOU'RE ONE MINUTE LATE!
5
AND TO THINK YOU'D TRY SUCH A TRANSPARENT LITTLE TRICK!
DID YOU FORGET WHAT I TAUGHT YOU? A JOURNALIST SHOULD ARRIVE TEN MINUTES BEFORE THE SCHEDULED TIME!
HUH?
HAHA! MY APOLOGIES!

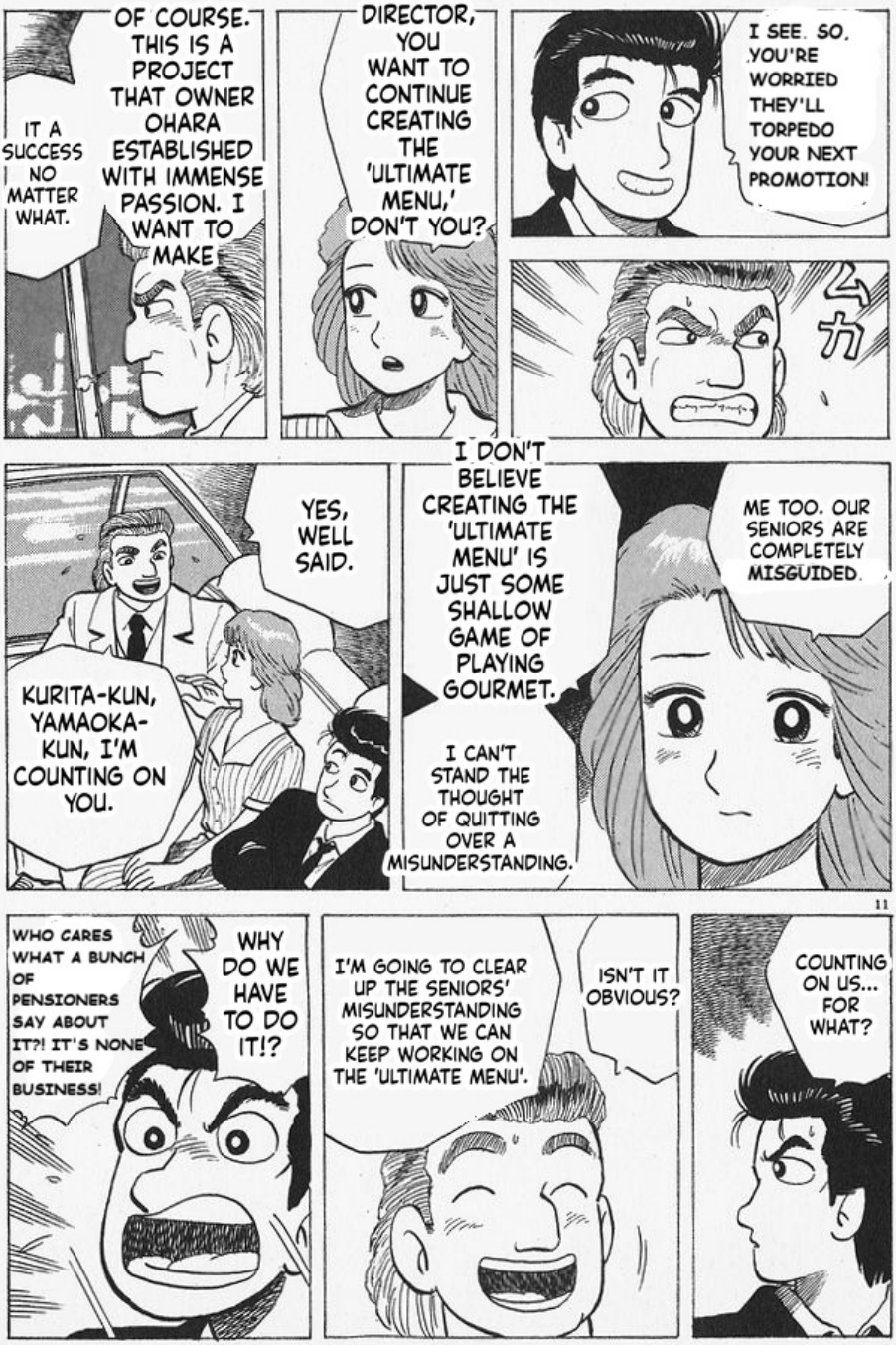

I SHOULD HAVE TAUGHT YOU THAT STORIES ARE PICKED UP WITH YOUR FEET!
IT MIGHT FEEL GOOD TO DRIVE AROUND IN A CAR FLYING THE COMPANY FLAG, BUT YOU'LL LOSE SIGHT OF THE FUNDAMENTALS OF JOURNALISM THAT WAY!
YOU DROVE ALL THE WAY HERE, YET YOU TRY TO MAKE IT LOOK AS IF YOU ARRIVED BY TRANSFERRING BETWEEN BUSES AND SUBWAYS...!
NO, WELL, THAT IS...
THESE TWO ARE THE ONES IN CHARGE OF THE 'ULTIMATE MENU'.
THIS IS YAMAOKA AND KURITA.
AND THOSE TWO?
YES, I WILL TAKE YOUR REFLECTIONS TO HEART!
6
THEY HAVE SERVED AS EDITOR-IN-CHIEF, MANAGING EDITOR, EXECUTIVE DIRECTOR, AND VICE PRESIDENT.
MR. OSATO, MR. KATAOKA, AND MR. KUREYAMA.
THESE ARE THE FORMER TOP EXECUTIVES WHO BUILT OUR COMPANY INTO ONE OF JAPAN'S LEADING NEWSPAPERS.
THEY DON'T LOOK LIKE THEY'LL BE OF MUCH USE.
THEY'RE YOUNGER THAN I EXPECTED.
THE GENTLEMEN HERE ARE THE GREAT SENIORS OF OUR FIRM...

SINCE YOU'VE BROUGHT THE TWO PEOPLE IN CHARGE OF THE 'ULTIMATE MENU' HERE, I ASSUME YOU'RE PREPARED FOR THIS, KOIZUMI-KUN.
LET'S GET STRAIGHT TO THE POINT.
ARE THESE GUYS REALLY THAT ILLUSTRIOUS?
NO WONDER DIRECTOR KOIZUMI LOOKS LIKE HE'S TRYING TO MAKE HIMSELF INVISIBLE...
JOURNALISTS MUST SERVE AS THE WATCHDOGS OF SOCIETY.
EH?!
CEASE THE CREATION OF THE 'ULTIMATE MENU' IMMEDIATELY.
THIS IS OUR FINAL ULTIMATUM.
7
WHAT DO YOU MEAN BY INCITING PEOPLE TO INDULGE IN GOURMET FOOD AT A TIME LIKE THIS!
EVERYWHERE, SHOULDN'T JOURNALISTS BE DOING THEIR UTMOST TO INFORM THE PUBLIC OF THE CRISIS AND CALL FOR CAUTION?
AT A TIME LIKE THIS, WHEN JAPANESE SOCIETY APPEARS TO BE ENJOYING PROSPERITY ON THE SURFACE BUT SIGNS OF DECLINE ARE ALREADY APPEARING

EXACTLY!
ONE MUST NOT DERIVE PLEASURE FROM THE ACT OF EATING.
TO FUSS OVER WHETHER IT TASTES GOOD OR BAD IS A BLASPHEMY AGAINST GOD.
TO PURSUE GOURMET FOOD AND TREAT EATING AS A LUXURY IS TRULY IMMORAL.
FOOD IS A GIFT FROM THE HEAVENS; IT'S ONLY NATURAL TO EAT WHATEVER YOU'RE GIVEN WITH GRATITUDE.
CREATING AN 'ULTIMATE MENU' IS COMPLETELY WORTHLESS AND UTTERLY HARMFUL!
Y-YES... BUT THIS PROJECT WAS INITIATED BY OWNER OHARA HIMSELF...
FOOD IS JUST FODDER. AS LONG AS IT'S EDIBLE AND PROVIDES ENERGY, ANYTHING WILL DO.
FOOD IS NOTHING MORE THAN AN ENERGY SOURCE THAT ALLOWS HUMANS TO FUNCTION.
8
BUT...
GOOD GRIEF...
AND KOIZUMI, HOW COULD YOU LET SUCH A RIDICULOUS PROJECT GET APPROVED ON YOUR WATCH?
THAT'S EXACTLY WHY I'M SAYING THIS. WHAT IF SUCH A FOOLISH ENDEAVOR ENDS UP TARNISHING OWNER OHARA'S REPUTATION?


DO YOU HAVE ANY SHICHIMI SPICE?
THANKS.
THANK YOU VERY MUCH!
TANUKI SOBA, THANKS FOR WAITING...
ガラ
EVERYONE, DIG IN! THE FOOD IS ON ME, TONIGHT!
WE USED TO SLURP TANUKI SOBA WHILE WORRYING ABOUT JAPAN'S FUTURE AND DREAMING UP NEW PROJECTS.
ズズゥ
フ!
ズ
AFTER ALL, THEY TOOK THE BITS OF FRIED BATTER INEVITABLY CREATED WHEN MAKING TEMPURA AND TURNED THEM INTO A TOPPING FOR SOBA.
TANUKI SOBA IS THE INVENTION OF A GENIUS.
9
THIS TALENT FOR APPLICATION AND INVENTION IS EXACTLY WHAT LED JAPAN FROM THE DEPTHS OF POST-WAR DEFEAT TO ITS CURRENT ECONOMIC SUCCESS.

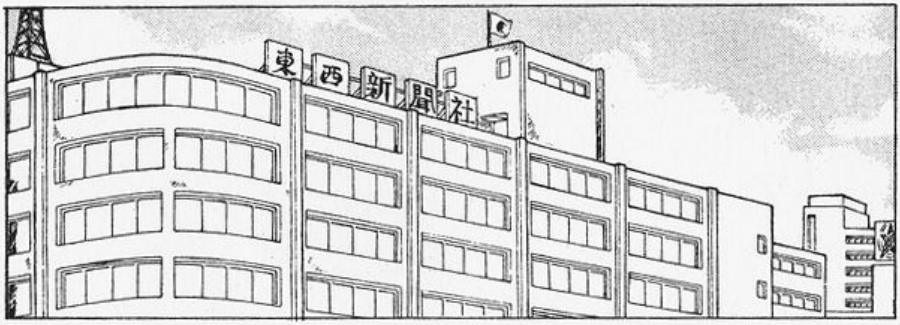
THIS IS THE CONSENSUS OF NOT ONLY US, BUT ALL THE VETERANS OF THE TOZAI NEWS!
THE 'ULTIMATE MENU' PROJECT IS TO BE CANCELLED IMMEDIATELY!
I TRUST YOU UNDERSTAND WHAT WE'RE TRYING TO SAY.
TO FORGET THE VALUE OF SOMETHING LIKE THIS TANUKI SOBA AND CHASE AFTER GOURMET FOOD IS NOTHING SHORT OF PATHETIC!
I DIDN'T THINK WE'D BE HAULED BEFORE A FIRING SQUAD OF SENIORS.
THAT WAS LOW, DIRECTOR! YOU SAID YOU WERE TREATING US TO A MEAL.
.....
.....
10
TRADITIONALLY, OUR COMPANY'S ALUMNI HAVE A LOT OF CLOUT, AND IF YOU DEFY THEM, THINGS COULD GET... DIFFICULT.
DO WE REALLY HAVE TO LISTEN TO WHAT THESE OLD-TIMERS SAY?
I'M SORRY...


OF COURSE. THIS IS A PROJECT THAT OWNER OHARA ESTABLISHED WITH IMMENSE PASSION. I WANT TO MAKE IT A SUCCESS NO MATTER WHAT.
DIRECTOR, YOU WANT TO CONTINUE CREATING THE 'ULTIMATE MENU,' DON'T YOU?
I SEE. SO, YOU'RE WORRIED THEY'LL TORPEDO YOUR NEXT PROMOTION!
ムカ
YES, WELL SAID.
KURITA-KUN, YAMAOKA-KUN, I'M COUNTING ON YOU.
I DON'T BELIEVE CREATING THE 'ULTIMATE MENU' IS JUST SOME SHALLOW GAME OF PLAYING GOURMET.
I CAN'T STAND THE THOUGHT OF QUITTING OVER A MISUNDERSTANDING.
ME TOO. OUR SENIORS ARE COMPLETELY MISGUIDED.
11
WHO CARES WHAT A BUNCH OF PENSIONERS SAY ABOUT IT?! IT'S NONE OF THEIR BUSINESS!
WHY DO WE HAVE TO DO IT!?
I'M GOING TO CLEAR UP THE SENIORS' MISUNDERSTANDING SO THAT WE CAN KEEP WORKING ON THE 'ULTIMATE MENU'.
ISN'T IT OBVIOUS?
COUNTING ON US... FOR WHAT?

STOP STRUGGLING! THIS IS AN OFFICIAL ORDER!
SHUT YOUR MOUTH!

あ〜あ

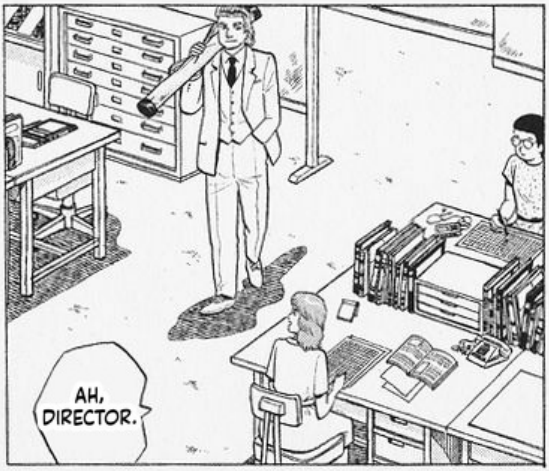
IT'S ONLY NATURAL TO DO EVERYTHING IN YOUR POWER TO PROTECT YOUR OWN WORK.
SHUT UP! YOU'RE THE ONES IN CHARGE OF THE 'ULTIMATE MENU.' IF YOU'RE IN CHARGE,
NO WAY!


東西新聞社

GOOD WORK LAST NIGHT.

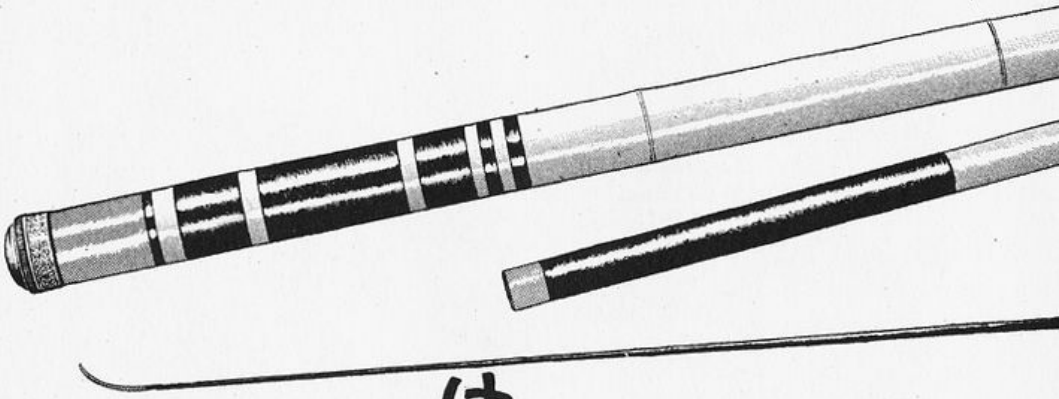
12

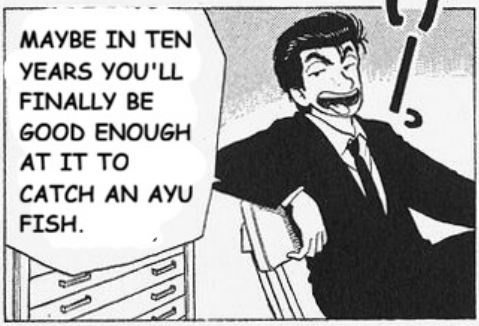
TCH.

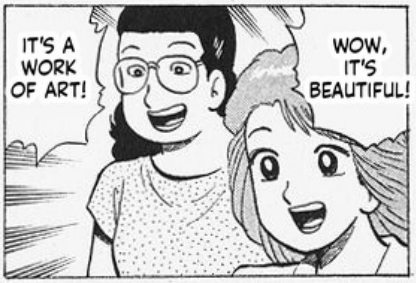

AH, DIRECTOR.

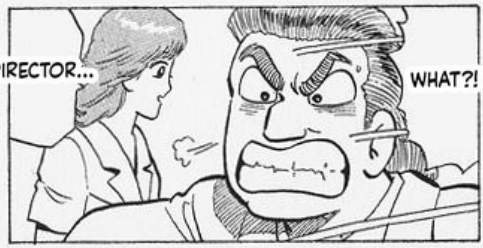
IT'S AN AYU FISHING ROD CRAFTED BY THE MASTER 'SAOKO'.

YEAH, LET ME SHOW YOU.
DIRECTOR, WHAT IS THAT?

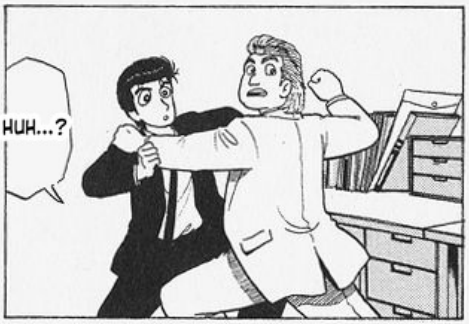


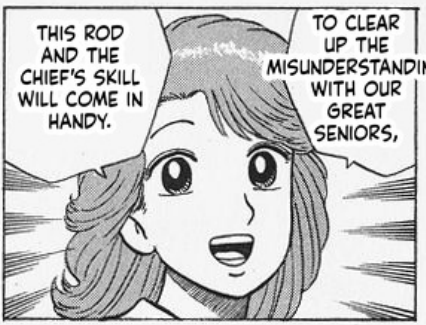

MAYBE IN TEN YEARS YOU'LL FINALLY BE GOOD ENOUGH AT IT TO CATCH AN AYU FISH.
けーっ


IT'S A WORK OF ART!
WOW, IT'S BEAUTIFUL!

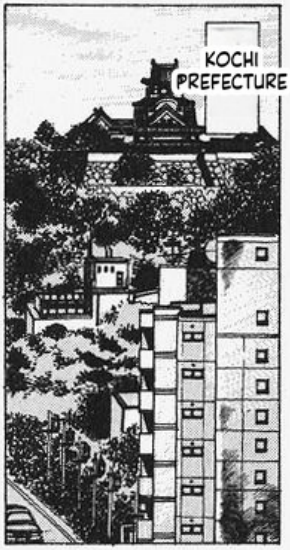

DIRECTOR...
WHAT?!

THAT IS QUITE A ROD; IT'S TRULY WORTHY OF YOUR SKILL, DIRECTOR.


HUH...?


THIS ROD AND THE CHIEF'S SKILL WILL COME IN HANDY.
TO CLEAR UP THE MISUNDERSTANDING WITH OUR GREAT SENIORS,

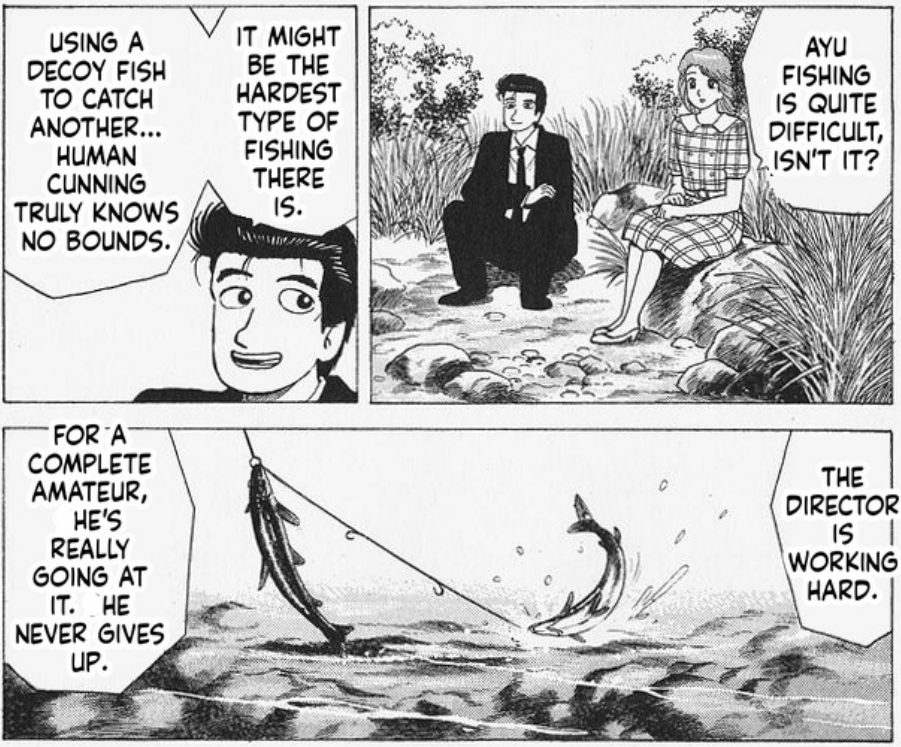
SHIMANTO RIVER

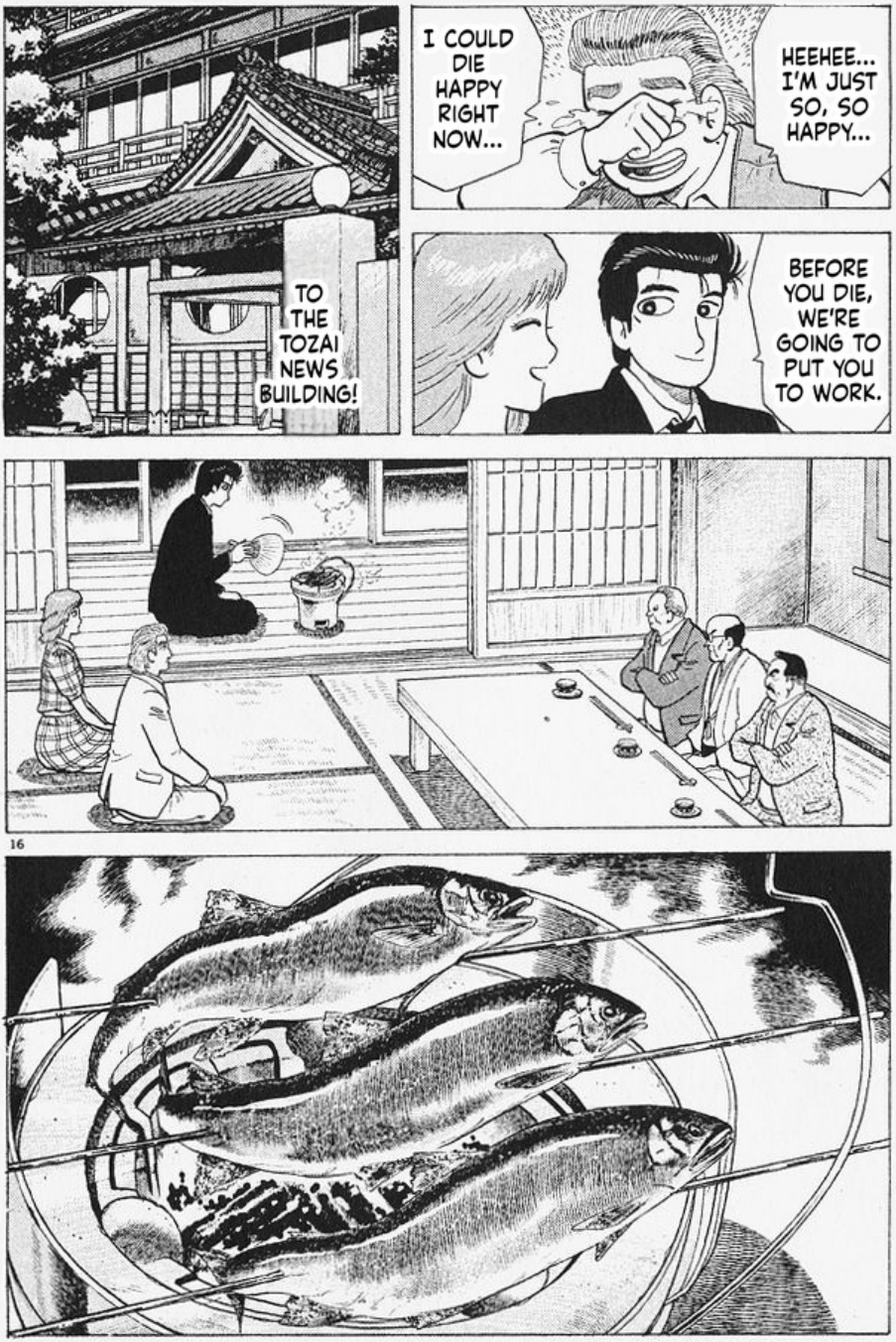

KOCHI PREFECTURE

14

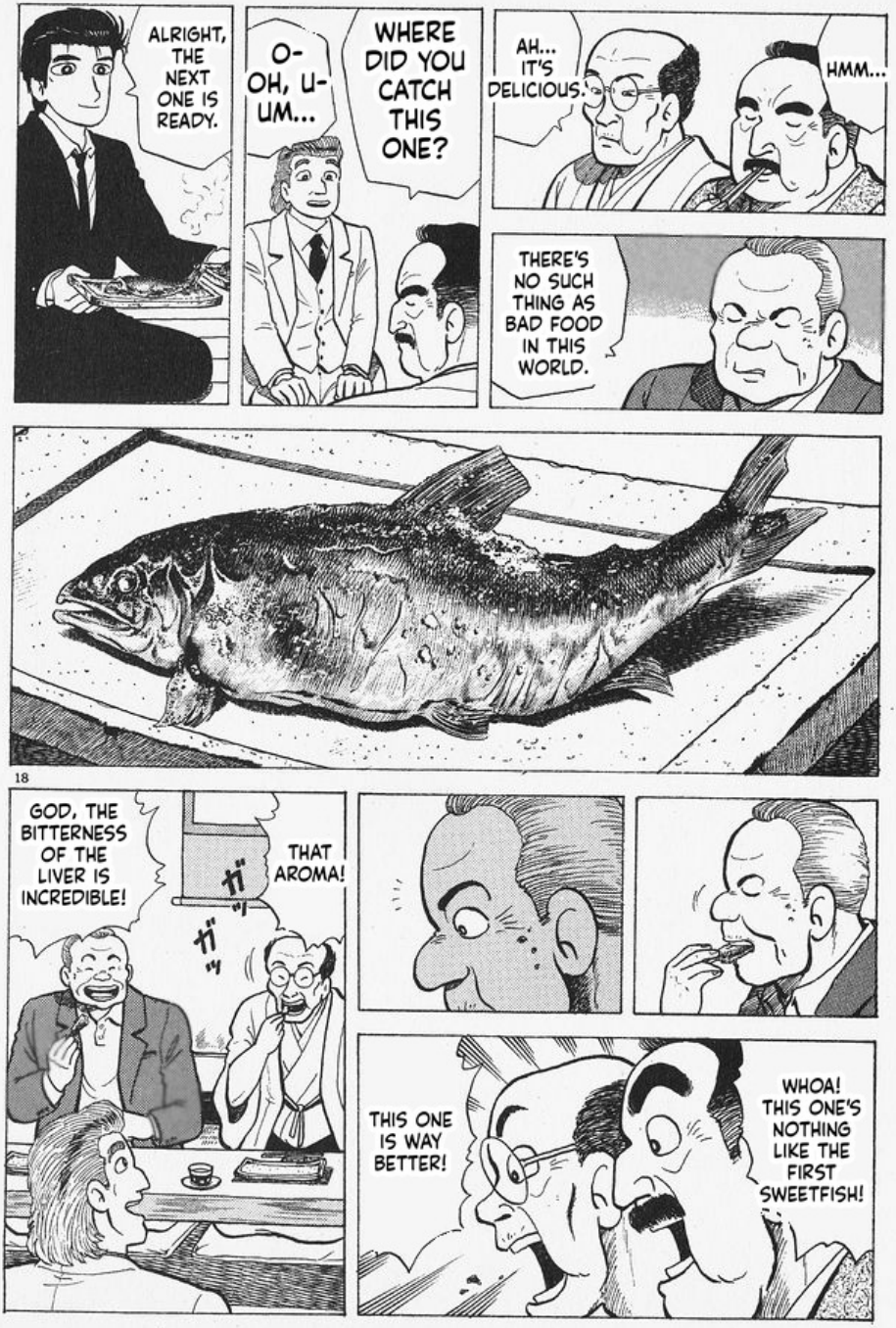
WELL, THANKS...

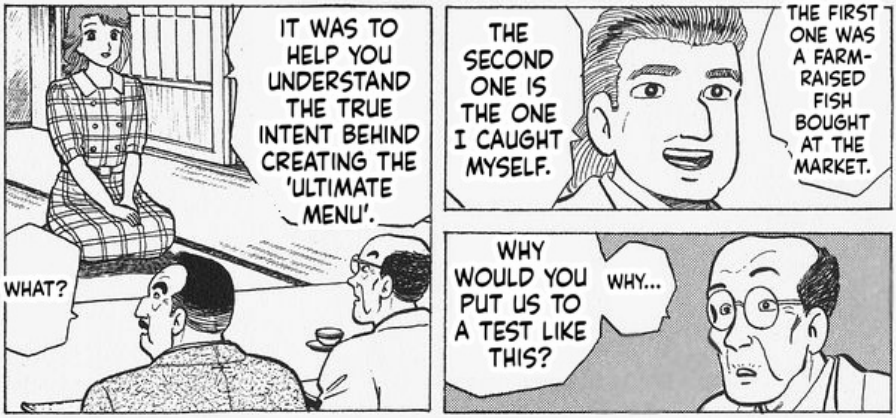
IF YOU'RE TOO ROUGH, THE DECOY SWEETFISH WILL GET WEAK.
COME ON, MORE SUPPLE MOVEMENTS.


USING A DECOY FISH TO CATCH ANOTHER... HUMAN CUNNING TRULY KNOWS NO BOUNDS.
IT MIGHT BE THE HARDEST TYPE OF FISHING THERE IS.
AYU FISHING IS QUITE DIFFICULT, ISN'T IT?
FOR A COMPLETE AMATEUR, HE'S REALLY GOING AT IT. HE NEVER GIVES UP.
THE DIRECTOR IS WORKING HARD.
15
I... I REALLY CAUGHT IT, DIDN'T I...?
ALL OF THESE FISH...


TO THE TOZAI NEWS BUILDING!
I COULD DIE HAPPY RIGHT NOW...
HEEHEE... I'M JUST SO, SO HAPPY...
BEFORE YOU DIE, WE'RE GOING TO PUT YOU TO WORK.
16

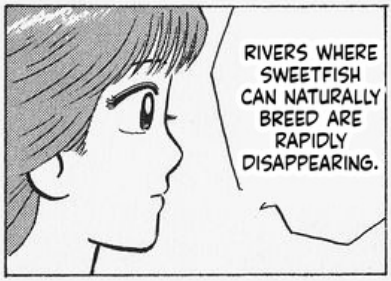
AND SWEETFISH, OF ALL THINGS. HOW EXTRAVAGANT.
INVITING US TO PLAY GOURMET WITH YOU WILL ONLY BACKFIRE.
HMPH, IF YOU THINK YOU CAN WIN US OVER WITH FOOD, YOU'RE BARKING UP THE WRONG TREE.
DON'T EXPECT ANYTHING IN RETURN.
MMM.
I JUST WANTED YOU TO TRY SOME OF THE SWEETFISH I CAUGHT...
NO, I WOULDN'T DREAM OF TRYING TO BRIBE YOU WITH FOOD.
HERE YOU GO, THEY'RE DONE.
17
HOW IS IT? HOW DOES IT TASTE...?

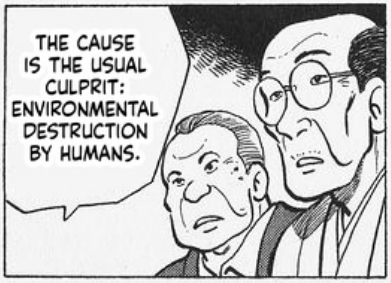

ALRIGHT, THE NEXT ONE IS READY.
O-OH, U-UM...
WHERE DID YOU CATCH THIS ONE?
AH... IT'S DELICIOUS.
HMM...
THERE'S NO SUCH THING AS BAD FOOD IN THIS WORLD.
18
GOD, THE BITTERNESS OF THE LIVER IS INCREDIBLE!
THAT AROMA!
THIS ONE IS WAY BETTER!
WHOA! THIS ONE'S NOTHING LIKE THE FIRST SWEETFISH!

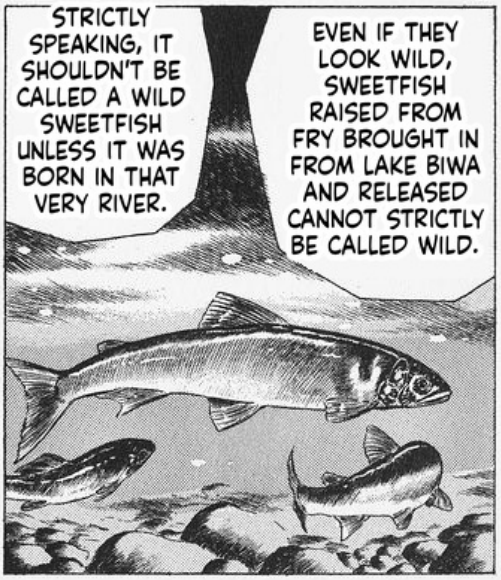

IT WAS TO HELP YOU UNDERSTAND THE TRUE INTENT BEHIND CREATING THE 'ULTIMATE MENU'.
WHAT?
THE SECOND ONE IS THE ONE I CAUGHT MYSELF.
THE FIRST ONE WAS A FARM-RAISED FISH BOUGHT AT THE MARKET.
WHY WOULD YOU PUT US TO A TEST LIKE THIS?
WHY...

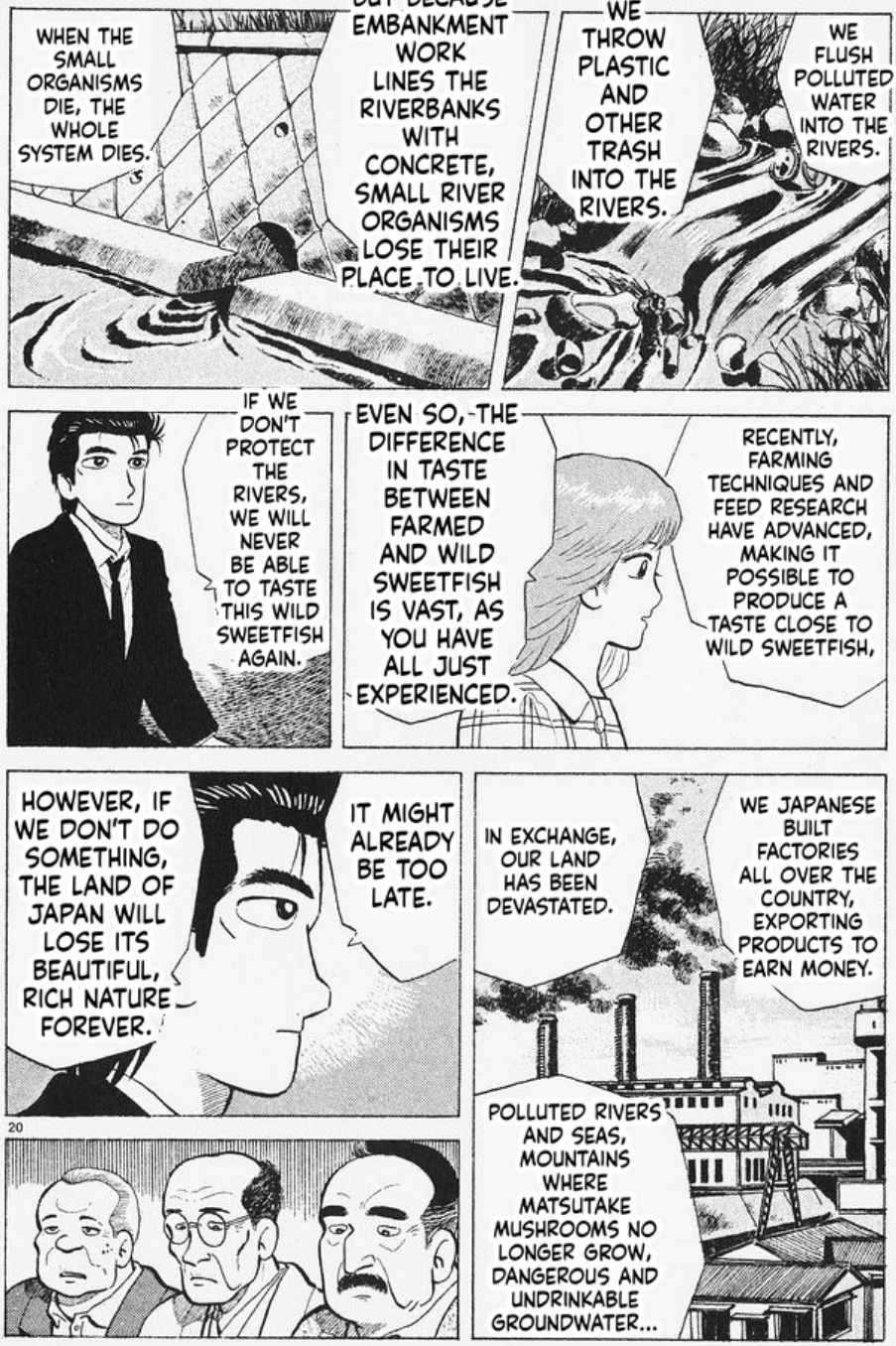
HOWEVER, THE NUMBER OF WILD SWEETFISH IS DECREASING YEAR BY YEAR.
TO THE JAPANESE SOUL. MOREOVER, THEY ARE DELICIOUS.
SWEETFISH HAVE BEEN LOVED BY JAPANESE PEOPLE SINCE ANCIENT TIMES. THEIR BEAUTIFUL FORM AND THE GRACE OF LIVING FOR ONLY A SINGLE YEAR LIKELY APPEALED

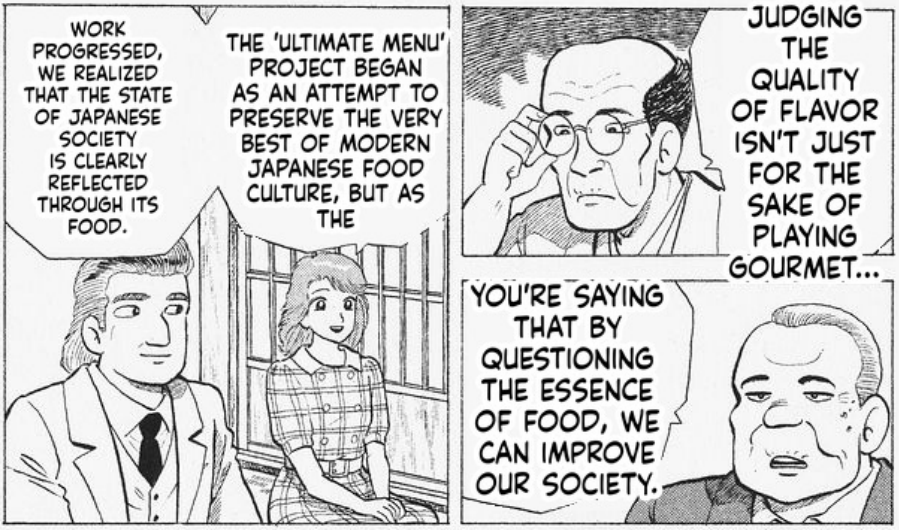
19


RIVERS WHERE SWEETFISH CAN NATURALLY BREED ARE RAPIDLY DISAPPEARING.

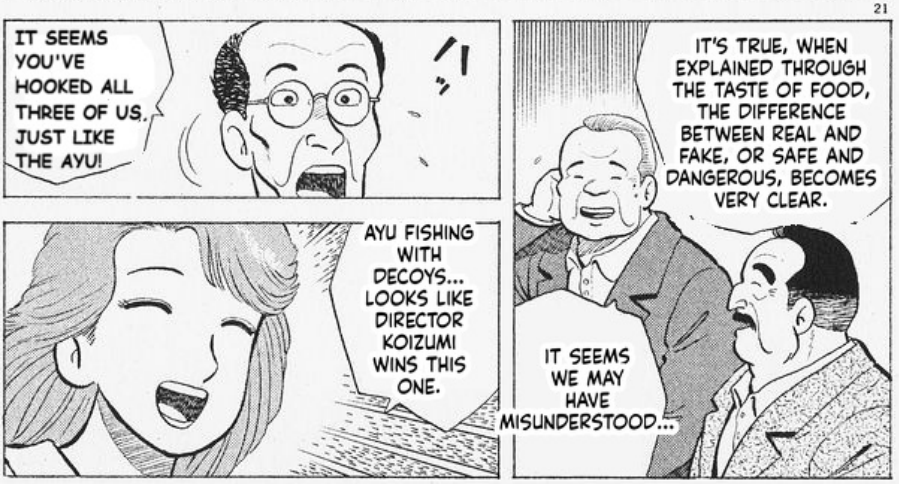

THE CAUSE IS THE USUAL CULPRIT: ENVIRONMENTAL DESTRUCTION BY HUMANS.

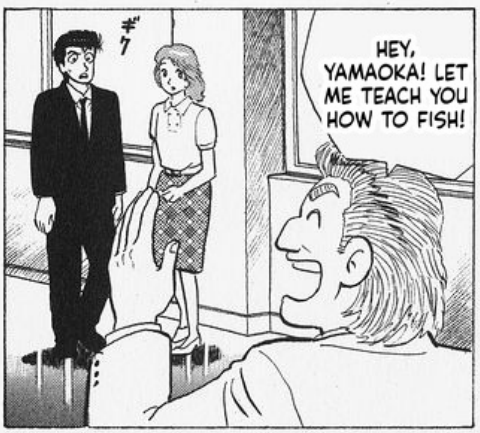

STRICTLY SPEAKING, IT SHOULDN'T BE CALLED A WILD SWEETFISH UNLESS IT WAS BORN IN THAT VERY RIVER.
EVEN IF THEY LOOK WILD, SWEETFISH RAISED FROM FRY BROUGHT IN FROM LAKE BIWA AND RELEASED CANNOT STRICTLY BE CALLED WILD.

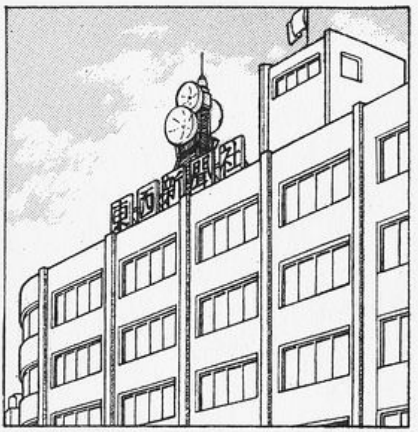

WHEN THE SMALL ORGANISMS DIE, THE WHOLE SYSTEM DIES.
BUT BECAUSE EMBANKMENT WORK LINES THE RIVERBANKS WITH CONCRETE, SMALL RIVER ORGANISMS LOSE THEIR PLACE TO LIVE.
WE THROW PLASTIC AND OTHER TRASH INTO THE RIVERS.
WE FLUSH POLLUTED WATER INTO THE RIVERS.
IF WE DON'T PROTECT THE RIVERS, WE WILL NEVER BE ABLE TO TASTE THIS WILD SWEETFISH AGAIN.
EVEN SO, THE DIFFERENCE IN TASTE BETWEEN FARMED AND WILD SWEETFISH IS VAST, AS YOU HAVE ALL JUST EXPERIENCED.
RECENTLY, FARMING TECHNIQUES AND FEED RESEARCH HAVE ADVANCED, MAKING IT POSSIBLE TO PRODUCE A TASTE CLOSE TO WILD SWEETFISH,
HOWEVER, IF WE DON'T DO SOMETHING, THE LAND OF JAPAN WILL LOSE ITS BEAUTIFUL, RICH NATURE FOREVER.
IT MIGHT ALREADY BE TOO LATE.
20
IN EXCHANGE, OUR LAND HAS BEEN DEVASTATED.
WE JAPANESE BUILT FACTORIES ALL OVER THE COUNTRY, EXPORTING PRODUCTS TO EARN MONEY.
POLLUTED RIVERS AND SEAS, MOUNTAINS WHERE MATSUTAKE MUSHROOMS NO LONGER GROW, DANGEROUS AND UNDRINKABLE GROUNDWATER...


THE 'ULTIMATE MENU' PROJECT BEGAN AS AN ATTEMPT TO PRESERVE THE VERY BEST OF MODERN JAPANESE FOOD CULTURE, BUT AS THE WORK PROGRESSED, WE REALIZED THAT THE STATE OF JAPANESE SOCIETY IS CLEARLY REFLECTED THROUGH ITS FOOD.
SO, JUDGING THE QUALITY OF FLAVOR ISN'T JUST FOR THE SAKE OF PLAYING GOURMET...
YOU'RE SAYING THAT BY QUESTIONING THE ESSENCE OF FOOD, WE CAN IMPROVE OUR SOCIETY.
HMM... SO THROUGH FOOD, ONE CAN OBSERVE THE STATE OF JAPANESE SOCIETY...
WE BELIEVE WE CAN OFFER PROPOSALS AND SOUND ALARMS REGARDING THE WAY JAPANESE SOCIETY OUGHT TO BE.
AND THAT IS WHY, BY CREATING THE 'ULTIMATE MENU'...

21


IT SEEMS YOU'VE HOOKED ALL THREE OF US, JUST LIKE THE AYU!
AYU FISHING WITH DECOYS... LOOKS LIKE DIRECTOR KOIZUMI WINS THIS ONE.
IT'S TRUE, WHEN EXPLAINED THROUGH THE TASTE OF FOOD, THE DIFFERENCE BETWEEN REAL AND FAKE, OR SAFE AND DANGEROUS, BECOMES VERY CLEAR.
IT SEEMS WE MAY HAVE MISUNDERSTOOD...


ギク
HEY, YAMAOKA! LET ME TEACH YOU HOW TO FISH!



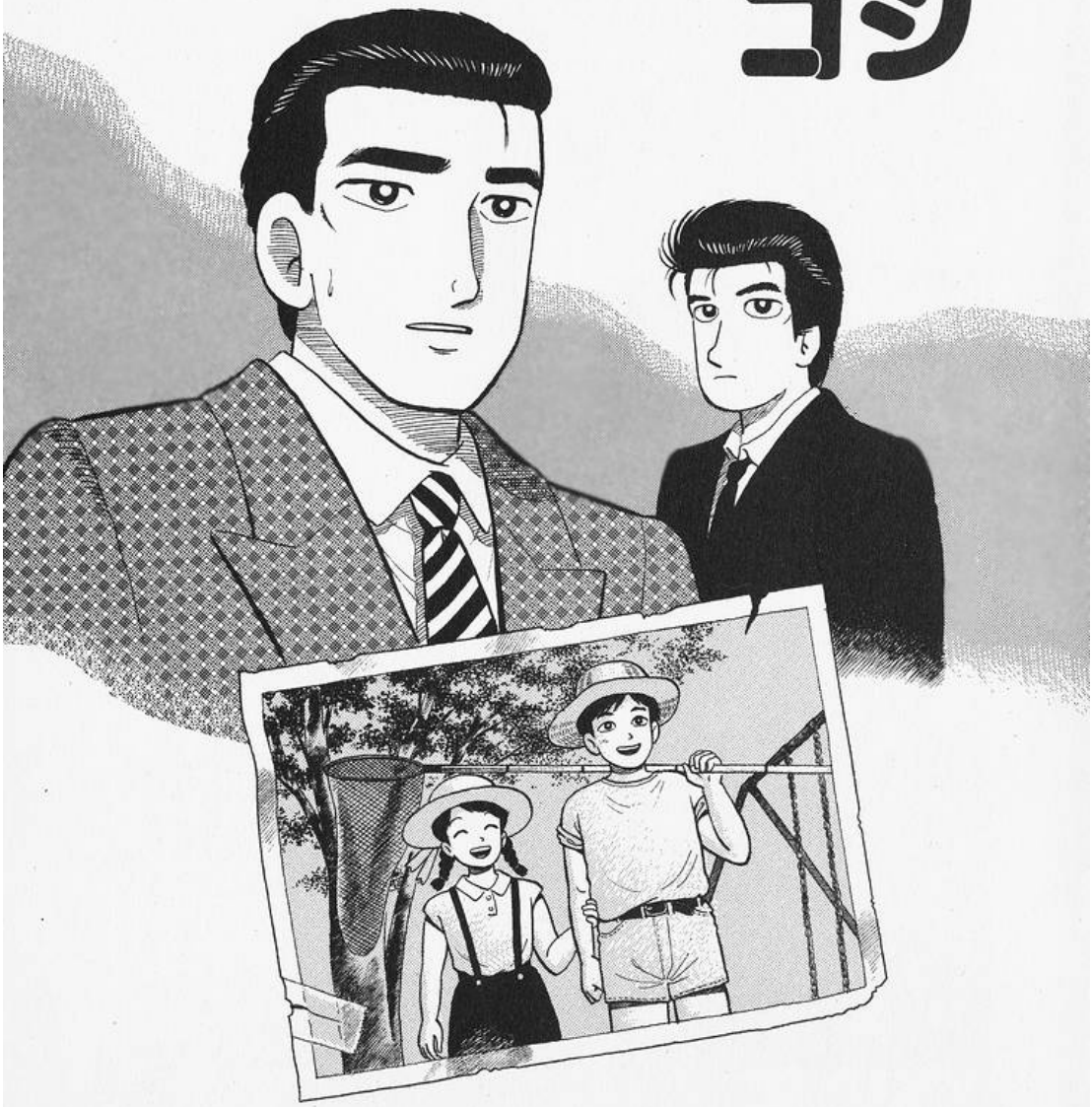
22

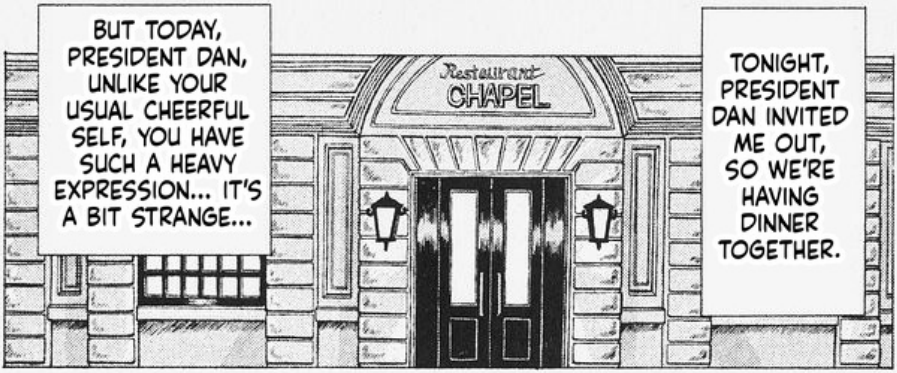
AT THIS RATE, YAMAOKA WON'T BE CATCHING KURITA ANYTIME SOON.
...HMPH.

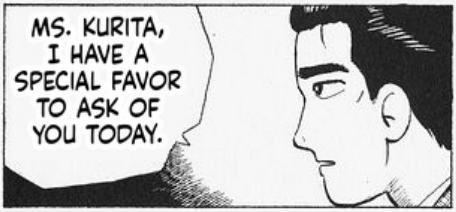
NO KIDDING, I'VE HEARD IT SO MANY TIMES I'M SICK OF IT!

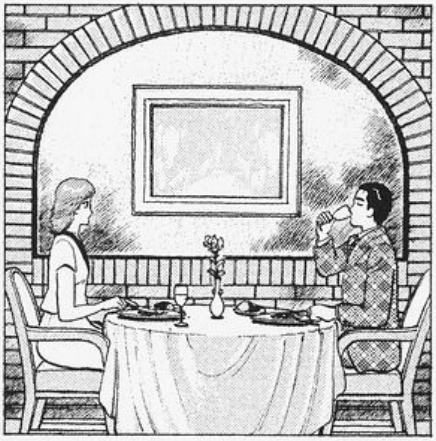
HONESTLY, EVER SINCE THEN, ALL HE TALKS ABOUT IS AYU FISHING!

第3話
兄のトウモロコシ




BUT TODAY, PRESIDENT DAN, UNLIKE YOUR USUAL CHEERFUL SELF, YOU HAVE SUCH A HEAVY EXPRESSION... IT'S A BIT STRANGE...
Restaurant CHAPEL
TONIGHT, PRESIDENT DAN INVITED ME OUT, SO WE'RE HAVING DINNER TOGETHER.


MS. KURITA, I HAVE A SPECIAL FAVOR TO ASK OF YOU TODAY.

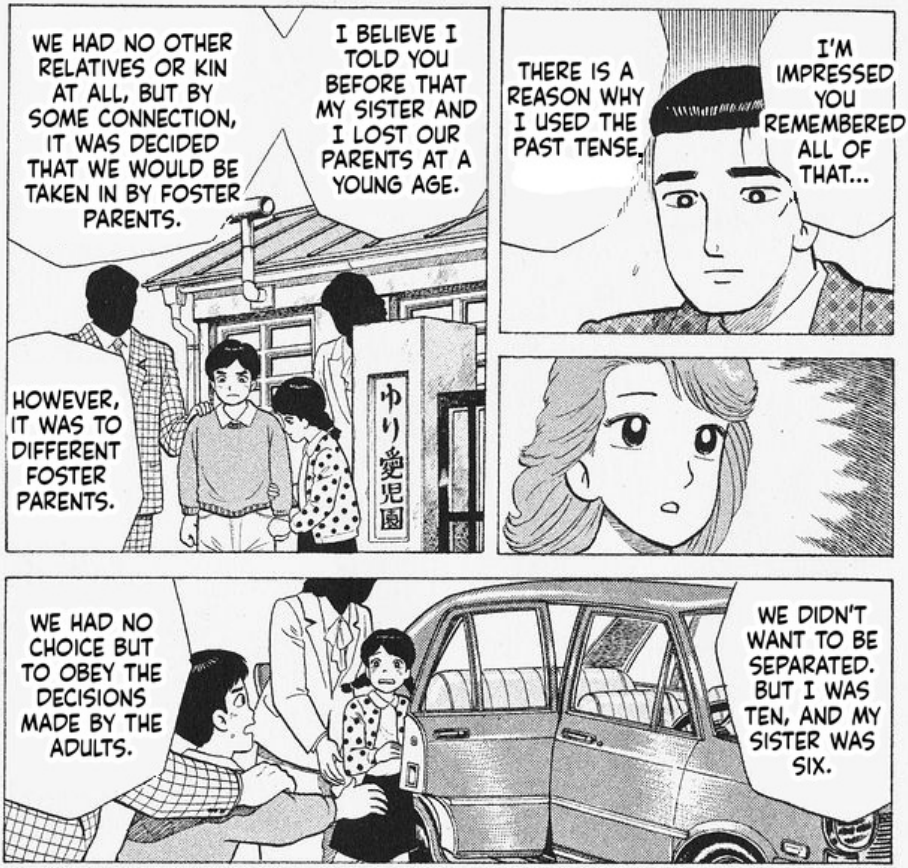


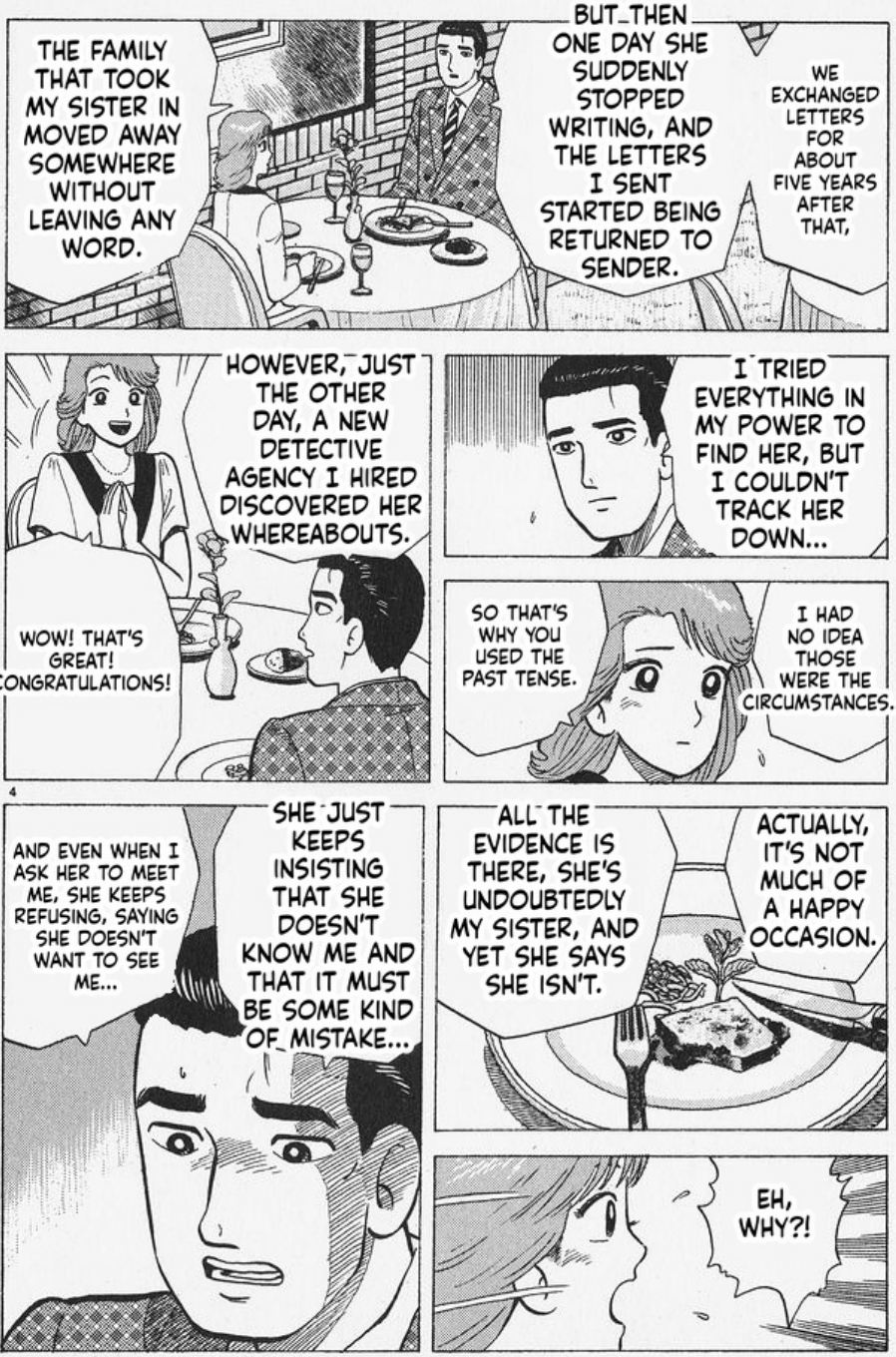
EH, ME?

2
SINCE YOU USED THE PAST TENSE, I THOUGHT PERHAPS SHE HAD ALREADY PASSED AWAY...
YES... BUT BACK THEN, MR. DAN, YOU SAID YOUR SISTER'S NAME *WAS* YUKO TOO, WHICH MADE ME CURIOUS...
大研社
就任
披露宴会場
社長

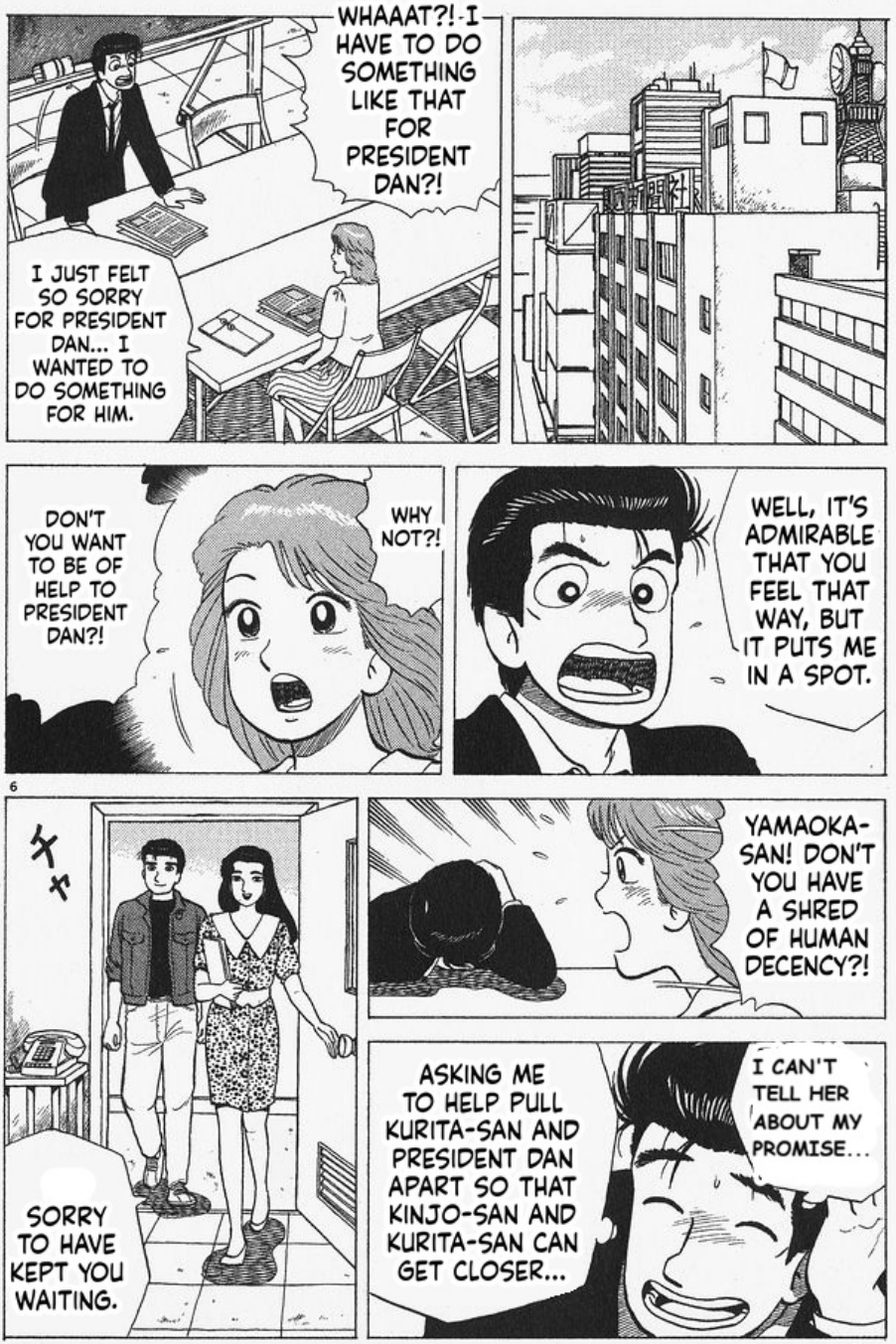
YOUR YOUNGER SISTER...
IT'S ABOUT MY SISTER.

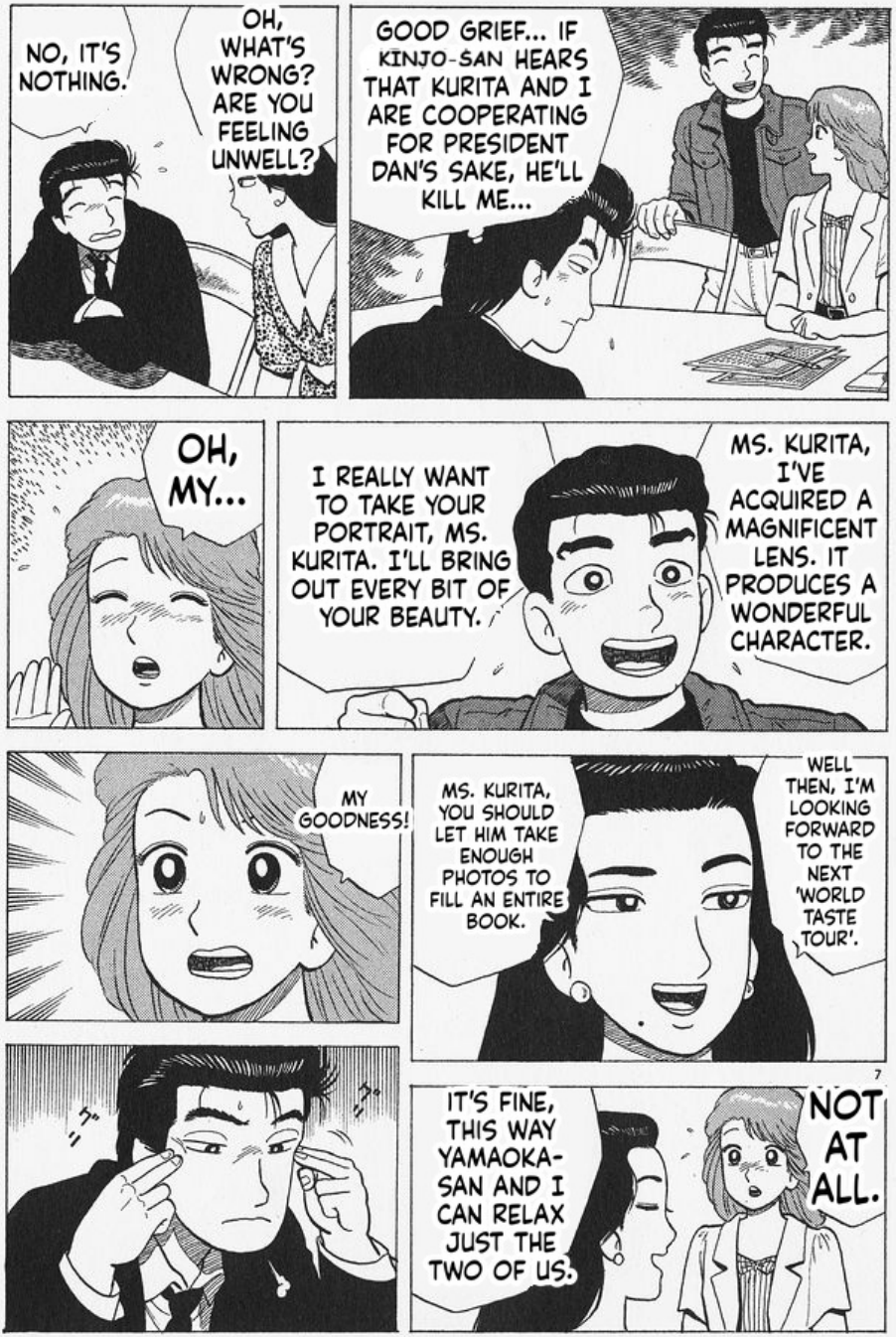
YOU MUST HAVE BEEN SURPRISED THAT I REMEMBERED YOUR NAME, YUKO, SO QUICKLY.
DO YOU REMEMBER WHEN WE FIRST MET, MS. KURITA?


I BELIEVE I TOLD YOU BEFORE THAT MY SISTER AND I LOST OUR PARENTS AT A YOUNG AGE.
WE HAD NO OTHER RELATIVES OR KIN AT ALL, BUT BY SOME CONNECTION, IT WAS DECIDED THAT WE WOULD BE TAKEN IN BY FOSTER PARENTS.
HOWEVER, IT WAS TO DIFFERENT FOSTER PARENTS.
ゆり愛児園
I'M IMPRESSED YOU REMEMBERED ALL OF THAT...
THERE IS A REASON WHY I USED THE PAST TENSE.
WE HAD NO CHOICE BUT TO OBEY THE DECISIONS MADE BY THE ADULTS.
WE DIDN'T WANT TO BE SEPARATED. BUT I WAS TEN, AND MY SISTER WAS SIX.
3


THE FAMILY THAT TOOK MY SISTER IN MOVED AWAY SOMEWHERE WITHOUT LEAVING ANY WORD.
WE EXCHANGED LETTERS FOR ABOUT FIVE YEARS AFTER THAT,
BUT THEN ONE DAY SHE SUDDENLY STOPPED WRITING, AND THE LETTERS I SENT STARTED BEING RETURNED TO SENDER.
I TRIED EVERYTHING IN MY POWER TO FIND HER, BUT I COULDN'T TRACK HER DOWN...
HOWEVER, JUST THE OTHER DAY, A NEW DETECTIVE AGENCY I HIRED DISCOVERED HER WHEREABOUTS.
WOW! THAT'S GREAT! CONGRATULATIONS!
SO THAT'S WHY YOU USED THE PAST TENSE.
I HAD NO IDEA THOSE WERE THE CIRCUMSTANCES...
4
AND EVEN WHEN I ASK HER TO MEET ME, SHE KEEPS REFUSING, SAYING SHE DOESN'T WANT TO SEE ME...
SHE JUST KEEPS INSISTING THAT SHE DOESN'T KNOW ME AND THAT IT MUST BE SOME KIND OF MISTAKE...
ALL THE EVIDENCE IS THERE, SHE'S UNDOUBTEDLY MY SISTER, AND YET SHE SAYS SHE ISN'T.
ACTUALLY, IT'S NOT MUCH OF A HAPPY OCCASION.
EH, WHY?!

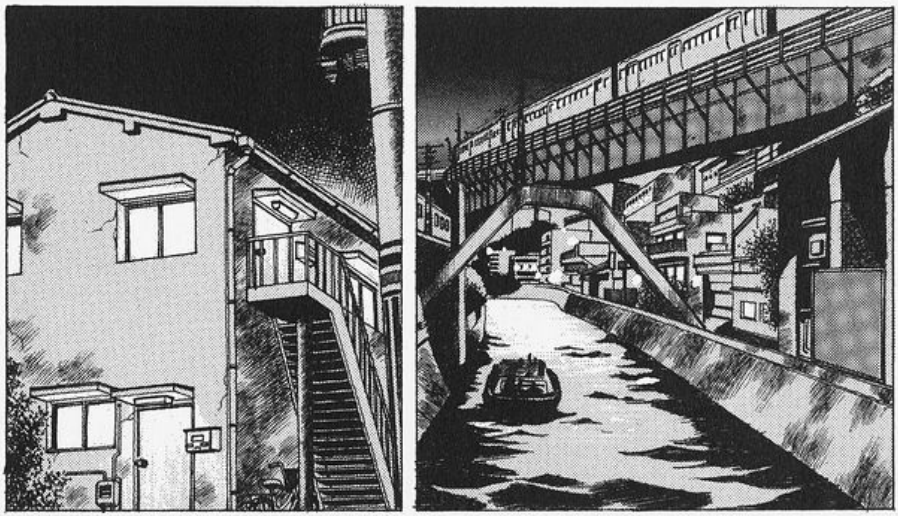
ASIDE FROM YOU, KURITA-SAN, I HAVE NO ONE ELSE I CAN ASK FOR SUCH A FAVOR.
I WANT YOU TO MEET HER AND FIND OUT THE REASON WHY SHE SAYS SHE ISN'T MY SISTER.
I'D LIKE YOU TO MEET MY SISTER.
WELL...
HE'S USUALLY A LAZY, UNRELIABLE PERSON, BUT HE HAS A STRANGE WAY OF EFFORTLESSLY SLIDING INTO PEOPLE'S HEARTS.
I DON'T HAVE THE CONFIDENCE TO DO IT ALONE. WOULD YOU MIND IF YAMAOKA-SAN HELPED US?
I'M HONORED. I WILL DO EVERYTHING IN MY POWER.
I THOUGHT THAT IN A TIME LIKE THIS, HE MIGHT BE OF USE...
HOWEVER...
KURITA-SAN! THANK YOU!
5
PLEASE, I'M COUNTING ON YOU.
NO, IT'S NOTHING.
EH?
YOU REALLY RELY ON HIM A LOT, KURITA-SAN.


WHAAAT?! I HAVE TO DO SOMETHING LIKE THAT FOR PRESIDENT DAN?!
I JUST FELT SO SORRY FOR PRESIDENT DAN... I WANTED TO DO SOMETHING FOR HIM.
DON'T YOU WANT TO BE OF HELP TO PRESIDENT DAN?!
WHY NOT?!
WELL, IT'S ADMIRABLE THAT YOU FEEL THAT WAY, BUT IT PUTS ME IN A SPOT.
6
ヤヤ
SORRY TO HAVE KEPT YOU WAITING.
YAMAOKA-SAN! DON'T YOU HAVE A SHRED OF HUMAN DECENCY?!
ASKING ME TO HELP PULL KURITA-SAN AND PRESIDENT DAN APART SO THAT KINJO-SAN AND KURITA-SAN CAN GET CLOSER...
I CAN'T TELL HER ABOUT MY PROMISE...


NO, IT'S NOTHING.
OH, WHAT'S WRONG? ARE YOU FEELING UNWELL?
GOOD GRIEF... IF KINJO-SAN HEARS THAT KURITA AND I ARE COOPERATING FOR PRESIDENT DAN'S SAKE, HE'LL KILL ME...
OH, MY...
I REALLY WANT TO TAKE YOUR PORTRAIT, MS. KURITA. I'LL BRING OUT EVERY BIT OF YOUR BEAUTY.
MS. KURITA, I'VE ACQUIRED A MAGNIFICENT LENS. IT PRODUCES A WONDERFUL CHARACTER.
MY GOODNESS!
MS. KURITA, YOU SHOULD LET HIM TAKE ENOUGH PHOTOS TO FILL AN ENTIRE BOOK.
WELL THEN, I'M LOOKING FORWARD TO THE NEXT 'WORLD TASTE TOUR'.
7
IT'S FINE, THIS WAY YAMAOKA-SAN AND I CAN RELAX JUST THE TWO OF US.
NOT AT ALL.

YES, WHO IS IT?
WELL, PRESIDENT DAN!
OH MY.
NGH... WHAT DO YOU WANT?
I'M SORRY TO INTERRUPT YOUR WORK. I REALLY WANTED TO SEE YOU, YAMAOKA-SAN, AND I HEARD YOU WERE IN THIS ROOM.
EH, ME?
YAMAOKA-SAN, IT'S JUST AS YOU HEARD FROM KURITA-SAN.
PLEASE. I'LL BE FOREVER IN YOUR DEBT.
WELL, UH...
WHEN YOU PUT IT LIKE THAT...
THANK YOU VERY MUCH.

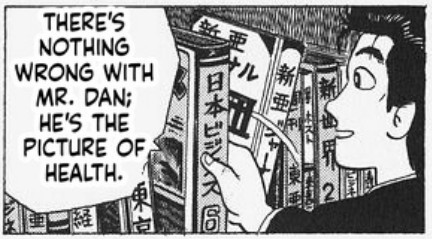
WELL THEN, MS. KURITA, I'LL LEAVE IT TO YOU.
Y-YES.
パコ-!
WHAT'S WITH THAT GUY?
SIGH... I WONDER WHAT'S GOING TO HAPPEN?
DON'T WORRY, DON'T WORRY.
YAMAOKA! YOU'D BETTER KEEP YOUR PROMISE!
じろ-っ
9



WHY THE HELL DO I HAVE TO BE DOING THIS...?
LISTEN, ONCE A MAN TAKES SOMETHING ON, HE DOESN'T SIT AROUND WHINING ABOUT IT.
YUKO-SAN?
10
YOU MUST HAVE THE WRONG PERSON.
COULD YOU GIVE ME A MOMENT OF YOUR TIME? THERE'S SOMETHING I'D LIKE TO TALK TO YOU ABOUT.
MY NAME IS ALSO YUKO.

THEY SAY IF MR. DAN DOESN'T HAVE HEART SURGERY, HE ONLY HAS SIX MONTHS TO LIVE.
IF I HAVE THE WRONG PERSON, THEN SO BE IT, BUT...
カーン カーン
MY BROTHER... IS HE REALLY THAT BAD?!
ポカーン
HOWEVER, THERE IS NO ONE AVAILABLE TO GIVE HIM A TRANSFUSION.
MAY I COME IN?
APPARENTLY, HE CAN ONLY RECEIVE BLOOD FROM A BIOLOGICAL PARENT OR SIBLING.
MR. DAN'S BLOOD TYPE IS SOMETHING CALLED RH-NEGATIVE...
11
WHAT EXACTLY IS THE CONDITION OF MY BROTHER'S HEART?

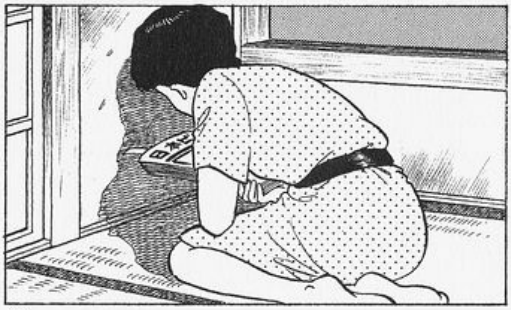
YOU TRICKED ME!
PLEASE GO HOME! GET OUT!


THERE'S NOTHING WRONG WITH MR. DAN; HE'S THE PICTURE OF HEALTH.

EHH?!

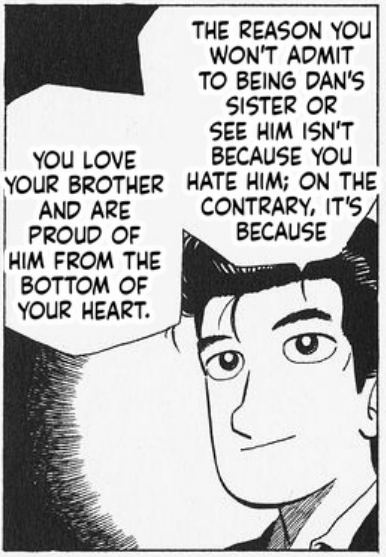
GIVE THOSE BACK!

YOU SURE DO HAVE A BUNCH OF THESE..
THESE MAGAZINES ARE ALL ABOUT PRESIDENT DAN.



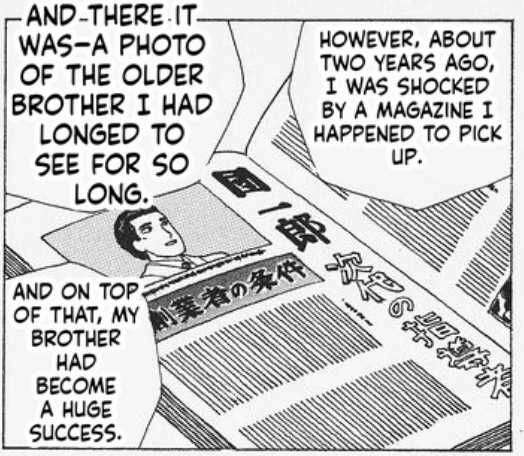
12

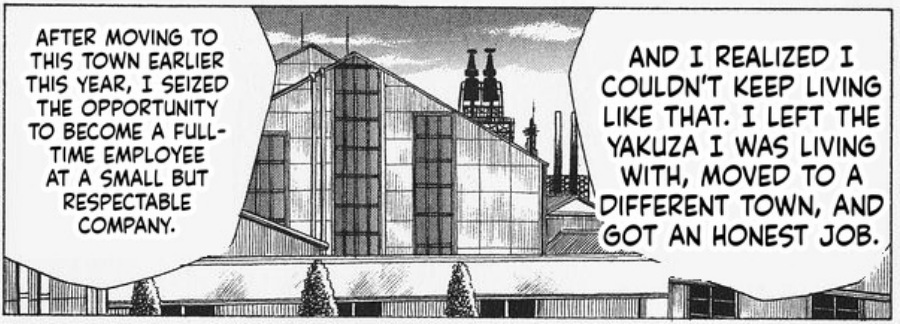
WHY DO YOU KEEP INSISTING THAT YOU DON'T KNOW ANYTHING ABOUT YOUR BROTHER...?
SINCE WE SHARE THE SAME NAME, WON'T YOU TALK TO ME?


THE REASON YOU WON'T ADMIT TO BEING DAN'S SISTER OR SEE HIM ISN'T BECAUSE YOU HATE HIM; ON THE CONTRARY, IT'S BECAUSE
YOU LOVE YOUR BROTHER AND ARE PROUD OF HIM FROM THE BOTTOM OF YOUR HEART.

THE ADOPTIVE FATHER WHO TOOK ME IN WAS THE OWNER OF A SMALL BUSINESS, AND AT FIRST, WE WERE VERY WEALTHY...
ピンポーン
I HAD A FIGHT WITH MY ADOPTIVE MOTHER AND RAN AWAY FROM HOME...
I JUST KEPT SLIDING FURTHER AND FURTHER DOWN UNTIL I HIT ROCK BOTTOM...
WE MOVED TO A PLACE WHERE NO ONE KNEW US, AND I WAS FORBIDDEN FROM WRITING TO MY BROTHER, LEST OUR WHEREABOUTS BE DISCOVERED...
HOWEVER, WHEN I WAS IN THE SIXTH GRADE, MY ADOPTIVE FATHER WAS SWINDLED, THE COMPANY WENT BANKRUPT, AND WE WERE HOUNDED BY DEBT COLLECTORS...
FUKUMOTO ELECTRIC CO., LTD.
13
I GREW SICK OF EVERYTHING AND GAVE IN TO THE TEMPTATIONS OF A BAD CROWD...
MY ADOPTIVE PARENTS, WHO HAD BEEN SO CLOSE UNTIL THEN, STARTED FIGHTING, AND MY ADOPTIVE FATHER DISAPPEARED... ONE TERRIBLE THING AFTER ANOTHER KEPT HAPPENING...
BAR 沙織
タ子
み

I WAS SO HAPPY, SO INCREDIBLY HAPPY...


AND THERE IT WAS—A PHOTO OF THE OLDER BROTHER I HAD LONGED TO SEE FOR SO LONG.
HOWEVER, ABOUT TWO YEARS AGO, I WAS SHOCKED BY A MAGAZINE I HAPPENED TO PICK UP.
AND ON TOP OF THAT, MY BROTHER HAD BECOME A HUGE SUCCESS.


AFTER MOVING TO THIS TOWN EARLIER THIS YEAR, I SEIZED THE OPPORTUNITY TO BECOME A FULL-TIME EMPLOYEE AT A SMALL BUT RESPECTABLE COMPANY.
AND I REALIZED I COULDN'T KEEP LIVING LIKE THAT. I LEFT THE YAKUZA I WAS LIVING WITH, MOVED TO A DIFFERENT TOWN, AND GOT AN HONEST JOB.

WHY WON'T YOU GO SEE MR. DAN?

14

AS A WOMAN, AND AS A HUMAN BEING, I WAS WORKING THE LOWEST OF JOBS.
THERE'S NO WAY SOMEONE LIKE ME COULD FACE MY BROTHER.

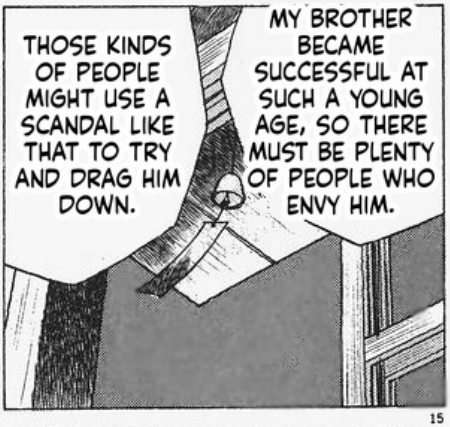
TO SUBMIT TO MY COMPANY, I MOVED MY RESIDENCY RECORD FOR THE FIRST TIME IN 15 YEARS—FROM THE TOWN I FLED WITH MY FOSTER PARENTS TO THIS TOWN.
A DETECTIVE AGENCY CAUGHT WIND OF THAT, AND IT SEEMS MY BROTHER FOUND OUT WHERE I WAS.

A YOUNG SUCCESS STORY WITH A SISTER WHO HAS SUCH A SCANDALOUS PAST—THEY RARELY GET A STORY THAT JUICY.
I CAN'T... IF THE TABLOIDS OR TV STATIONS FIND OUT ABOUT ME, THEY'LL DEFINITELY MAKE A HUGE SCENE.
BESIDES, WHAT HAPPENS IF THOSE PEOPLE FROM THE PAST OR THE YAKUZA CATCH WIND OF US?

MR. DAN ISN'T SUCH A NARROW-MINDED PERSON. BESIDES, HE LOVES YOU NO MATTER WHAT YOUR PAST IS.
FIRST OF ALL, DON'T YOU HAVE A RESPECTABLE JOB NOW?

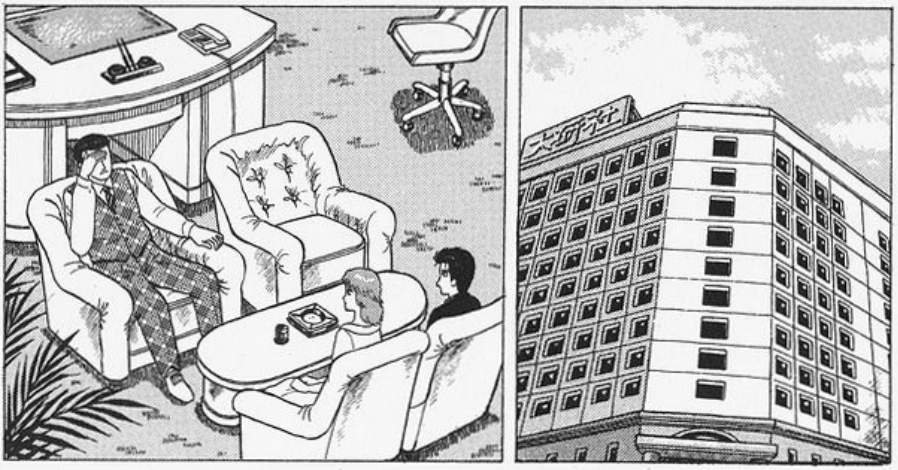
THE FACT THAT YOU CAN BE SO OPTIMISTIC IS PROOF THAT YOU WERE RAISED IN A HAPPY ENVIRONMENT.

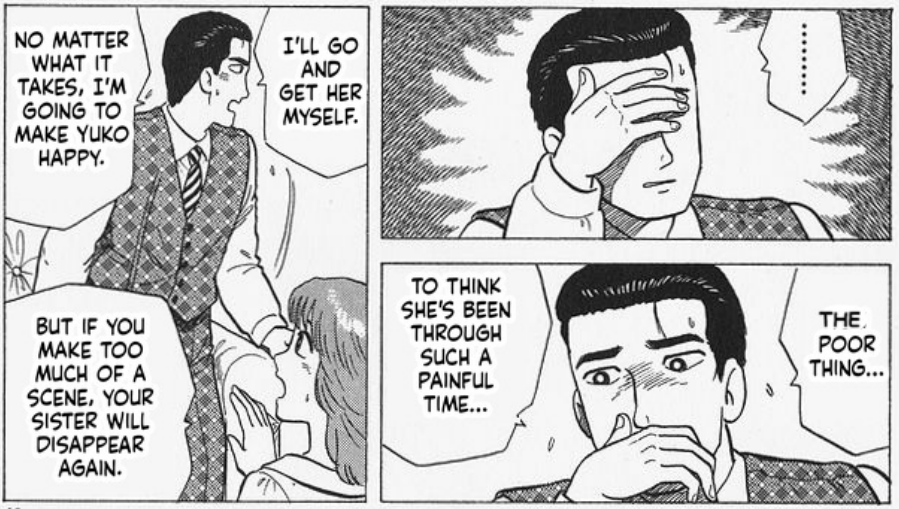
YOU'RE OVERTHINKING IT; YOU'RE WORRYING TOO MUCH.


THOSE KINDS OF PEOPLE MIGHT USE A SCANDAL LIKE THAT TO TRY AND DRAG HIM DOWN.
MY BROTHER BECAME SUCCESSFUL AT SUCH A YOUNG AGE, SO THERE MUST BE PLENTY OF PEOPLE WHO ENVY HIM.

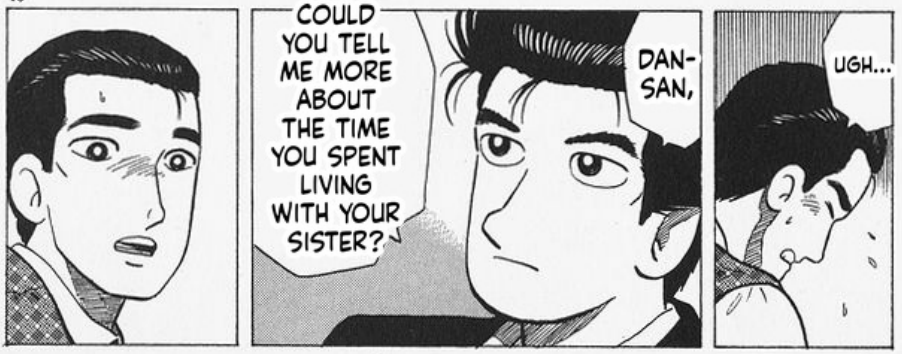
15

THAT'S WHY IT'S BETTER IF I DON'T SEE MY BROTHER.
MY BROTHER IS THE MOST IMPORTANT PERSON TO ME. I DON'T WANT TO DO ANYTHING THAT MIGHT HURT HIM, NO MATTER HOW SMALL.

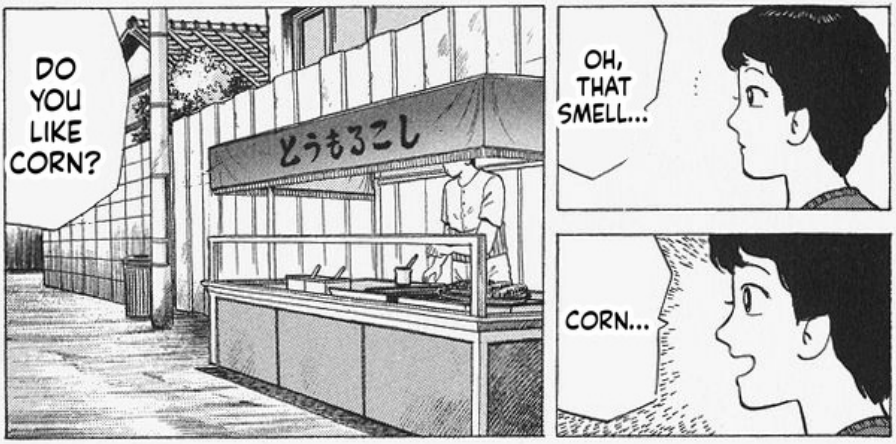


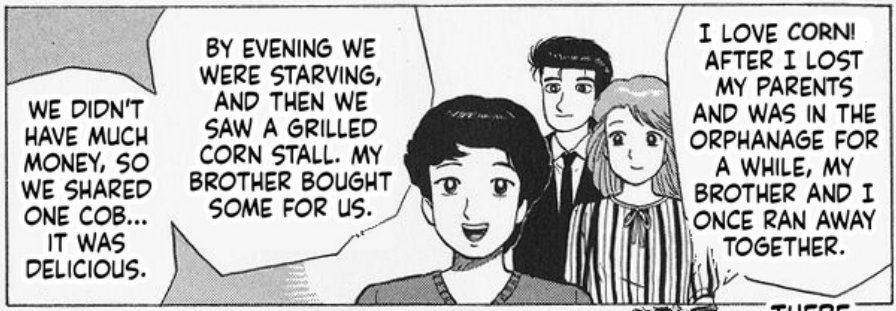

NO MATTER WHAT IT TAKES, I'M GOING TO MAKE YUKO HAPPY.
I'LL GO AND GET HER MYSELF.
BUT IF YOU MAKE TOO MUCH OF A SCENE, YOUR SISTER WILL DISAPPEAR AGAIN.
.....
TO THINK SHE'S BEEN THROUGH SUCH A PAINFUL TIME...
THE POOR THING...

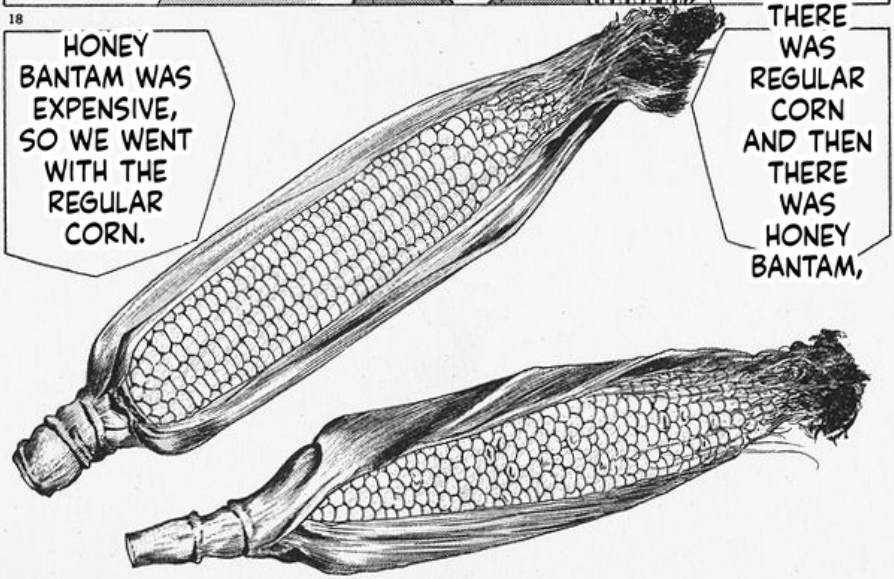
16


COULD YOU TELL ME MORE ABOUT THE TIME YOU SPENT LIVING WITH YOUR SISTER?
DAN-SAN,
UGH...

YES.
ARE YOU MOVING AWAY?
I SUPPOSE THAT MUCH WOULD BE FINE.
RIGHT?
LET'S GO GET SOMETHING TO EAT, AS A FAREWELL...
SO YOU DON'T WANT MR. DAN TO FIND YOU...
PLEASE, JUST FORGET ABOUT ME ALREADY.
17
WHAT DO YOU LIKE?
I'LL EAT ANYTHING...


DO YOU LIKE CORN?
とうもろこし
OH, THAT SMELL...
CORN...

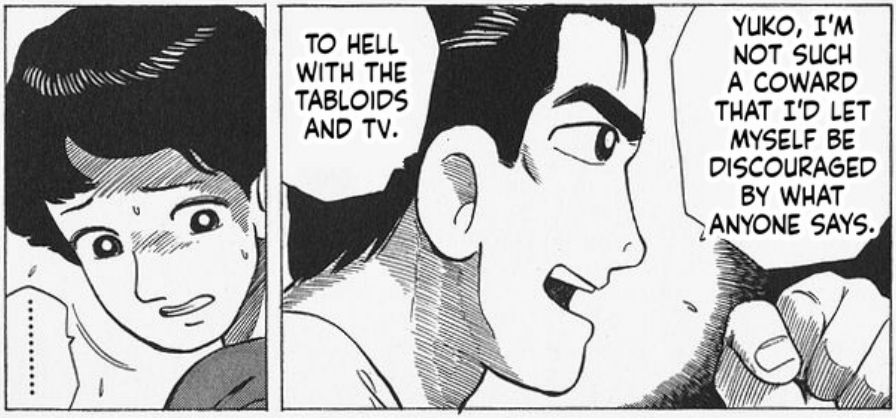

WE DIDN'T HAVE MUCH MONEY, SO WE SHARED ONE COB... IT WAS DELICIOUS.
BY EVENING WE WERE STARVING, AND THEN WE SAW A GRILLED CORN STALL. MY BROTHER BOUGHT SOME FOR US.
I LOVE CORN! AFTER I LOST MY PARENTS AND WAS IN THE ORPHANAGE FOR A WHILE, MY BROTHER AND I ONCE RAN AWAY TOGETHER.


HONEY BANTAM WAS EXPENSIVE, SO WE WENT WITH THE REGULAR CORN.
THERE WAS REGULAR CORN AND THEN THERE WAS HONEY BANTAM,

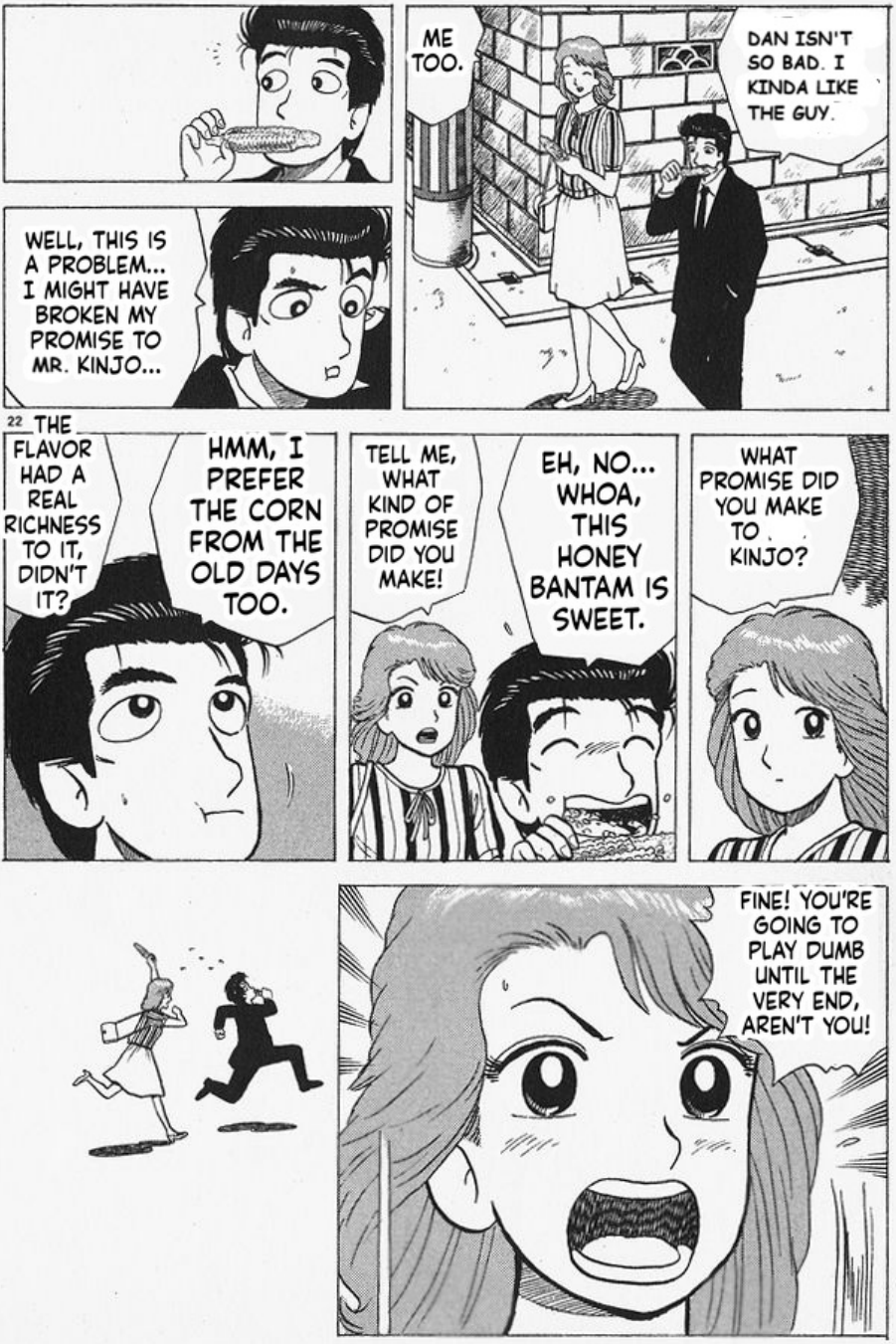
BUT I PREFER THE OLD-FASHIONED CORN; IT HAD MORE FLAVOR...
THEY BECAME POPULAR BECAUSE THEY'RE SO SWEET, AND NOW ALMOST ALL THE CORN WE EAT GRILLED OR BOILED IS HONEY BANTAM.
I SEE, TWENTY YEARS AGO WAS RIGHT AROUND THE TIME HONEY BANTAM FIRST STARTED APPEARING.
HE SAID, 'WHEN I GROW UP, I'LL BECOME A CORN SELLER AND LET YOU EAT YOUR FILL'...
BACK THEN, WHEN I TOLD HIM HOW DELICIOUS THE CORN WAS, MY BROTHER...
SINCE WE'RE HERE, LET'S BUY SOME CORN.
YES.
19
COMING RIGHT UP.
THREE, PLEASE.

HERE YOU GO, CORN'S READY!
AH!

20

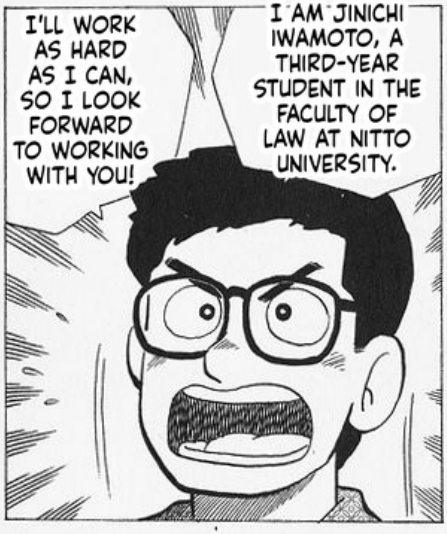

TO HELL WITH THE TABLOIDS AND TV.
YUKO, I'M NOT SUCH A COWARD THAT I'D LET MYSELF BE DISCOURAGED BY WHAT ANYONE SAYS.
.....

AND IF IT EVER COMES DOWN TO IT, I'LL JUST THROW THE COMPANY AWAY AND WE CAN RUN A CORN STALL TOGETHER.
IF ANY YAKUZA SHOW UP, I'LL BE THE ONE MAKING THEM PAY UP.
THAT WAY, I CAN FINALLY FULFILL MY PROMISE TO LET YOU EAT YOUR FILL OF CORN.
BEING A CORN SELLER SEEMS LIKE A MORE HONEST AND TRUE WAY TO LIVE THAN BEING THE PRESIDENT OF SOME BIG COMPANY,
BIG BROTHER.
21


WELL, THIS IS A PROBLEM... I MIGHT HAVE BROKEN MY PROMISE TO MR. KINJO...
ME TOO.
DAN ISN'T SO BAD. I KINDA LIKE THE GUY.
22 THE
THE FLAVOR HAD A REAL RICHNESS TO IT, DIDN'T IT?
HMM, I PREFER THE CORN FROM THE OLD DAYS TOO.
TELL ME, WHAT KIND OF PROMISE DID YOU MAKE!
EH, NO... WHOA, THIS HONEY BANTAM IS SWEET.
WHAT PROMISE DID YOU MAKE TO KINJO?
FINE! YOU'RE GOING TO PLAY DUMB UNTIL THE VERY END, AREN'T YOU!

第4話
魂の自由

東西新聞社
THIS IS JINICHI IWAMOTO, THE SON OF A FRIEND OF MINE.


I AM JINICHI IWAMOTO, A THIRD-YEAR STUDENT IN THE FACULTY OF LAW AT NITTO UNIVERSITY.
I'LL WORK AS HARD AS I CAN, SO I LOOK FORWARD TO WORKING WITH YOU!

HE'LL BE WORKING HERE PART-TIME JUST FOR THE SUMMER BREAK.
EVERYONE, PLEASE LOOK AFTER HIM.

WHY DID HE CHOOSE THE CULTURE DEPARTMENT?

2

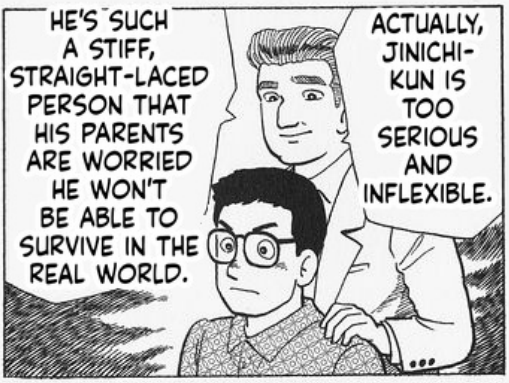
WELL, YOU SEE,
I THOUGHT IT WOULD BE GOOD FOR JINICHI TO LEARN FROM YAMAOKA.

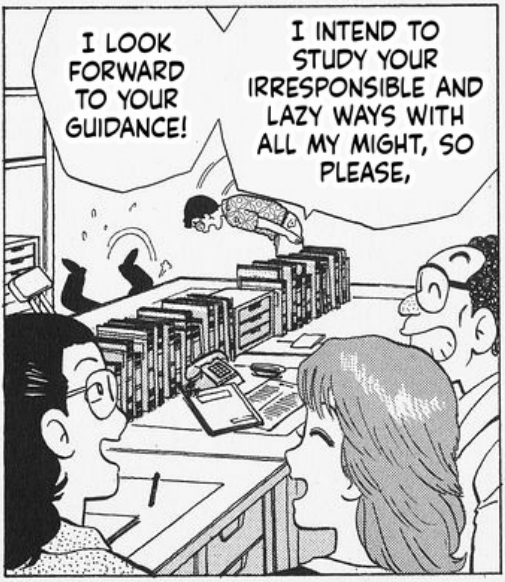
グ〜
JUST TAKE IT EASY.

I, SHIRO YAMAOKA, AM A TRUE ROLE MODEL FOR THE YOUTH!
AS EXPECTED OF THE DIRECTOR! YOU REALLY HAVE AN EYE FOR TALENT!

LEARN FROM MR. YAMAOKA?

EVEN SOMEONE THIS IRRESPONSIBLE AND LAZY CAN STILL MAKE IT IN THIS WORLD.
SO I HAD AN IDEA. I WANT TO SHOW JINICHI-KUN THAT

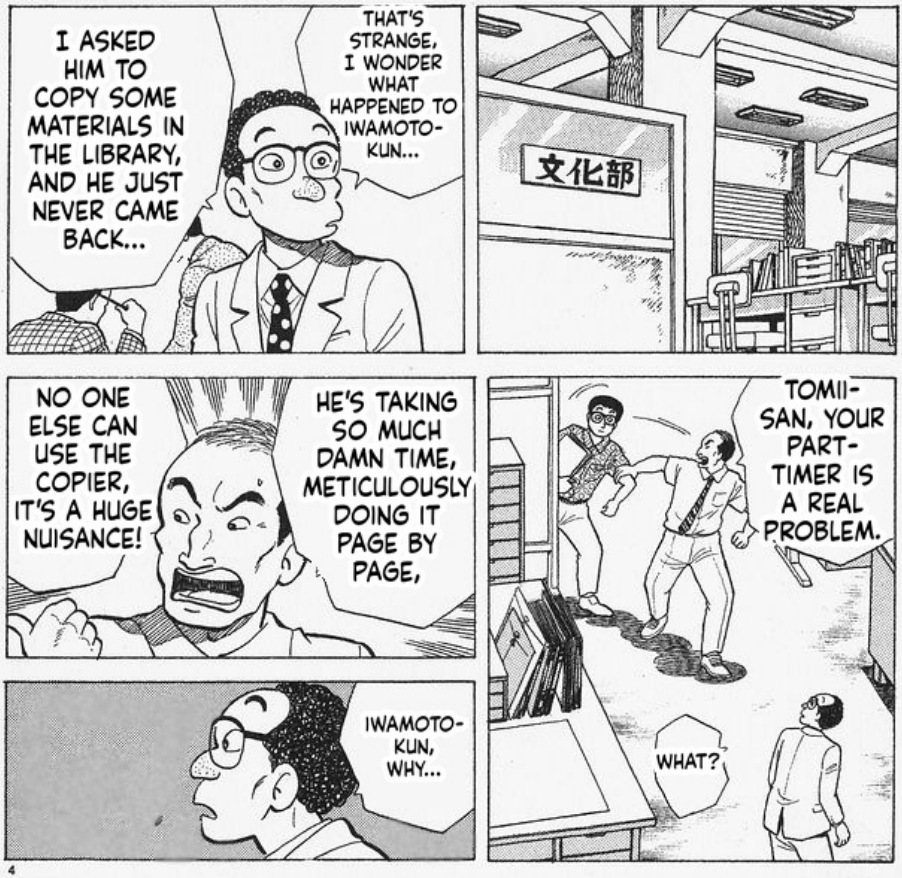

HE'S SUCH A STIFF, STRAIGHT-LACED PERSON THAT HIS PARENTS ARE WORRIED HE WON'T BE ABLE TO SURVIVE IN THE REAL WORLD.
ACTUALLY, JINICHI-KUN IS TOO SERIOUS AND INFLEXIBLE.


I LOOK FORWARD TO YOUR GUIDANCE!
I INTEND TO STUDY YOUR IRRESPONSIBLE AND LAZY WAYS WITH ALL MY MIGHT, SO PLEASE,

WHAT?

3

LOOK, JINICHI-KUN, THAT'S YAMAOKA, THE WORLD'S BIGGEST SLACKER AND MOST IRRESPONSIBLE HUMAN BEING.


I ASKED HIM TO COPY SOME MATERIALS IN THE LIBRARY, AND HE JUST NEVER CAME BACK...
THAT'S STRANGE, I WONDER WHAT HAPPENED TO IWAMOTO-KUN...
文化部
NO ONE ELSE CAN USE THE COPIER, IT'S A HUGE NUISANCE!
HE'S TAKING SO MUCH DAMN TIME, METICULOUSLY DOING IT PAGE BY PAGE,
TOMII-SAN, YOUR PART-TIMER IS A REAL PROBLEM.
WHAT?
IWAMOTO-KUN, WHY...
4
...THIS IS EVEN MORE STRAIGHT-LACED THAN I HEARD...
IF IT'S OFF OR CROOKED BY EVEN A SINGLE MILLIMETER, IT CANNOT BE CALLED AN ACCURATE COPY.
YES, I BELIEVE IF ONE IS TO MAKE COPIES, THEY SHOULD BE DONE ACCURATELY AND CLEANLY.

IWAMOTO-KUN, LET'S GO GRAB SOME LUNCH.
OH, COME ON, WHAT'S A MINUTE OR TWO?
WHAT?
LUNCH BREAK IS SUPPOSED TO START AT NOON.
IT IS STILL 11:58 AND 15 SECONDS.
5
ONLY BY WORKING PROPERLY AND PUNCTUALLY DOES ONE EARN THE RIGHT TO RECEIVE A WAGE.
NO, THAT IS NOT THE POINT.
.....
ガ?
ラガ

A GUY LIKE THAT IS AN ENEMY OF THE WORKING CLASS.
YAWN... SOME PEOPLE SAY YOU'RE NOT A REAL JOURNALIST IF YOU HEAD HOME AT FIVE,
TIME TO GET THE HELL OUT OF HERE.
AH, CRAP. IT'S PAST FIVE ALREADY.

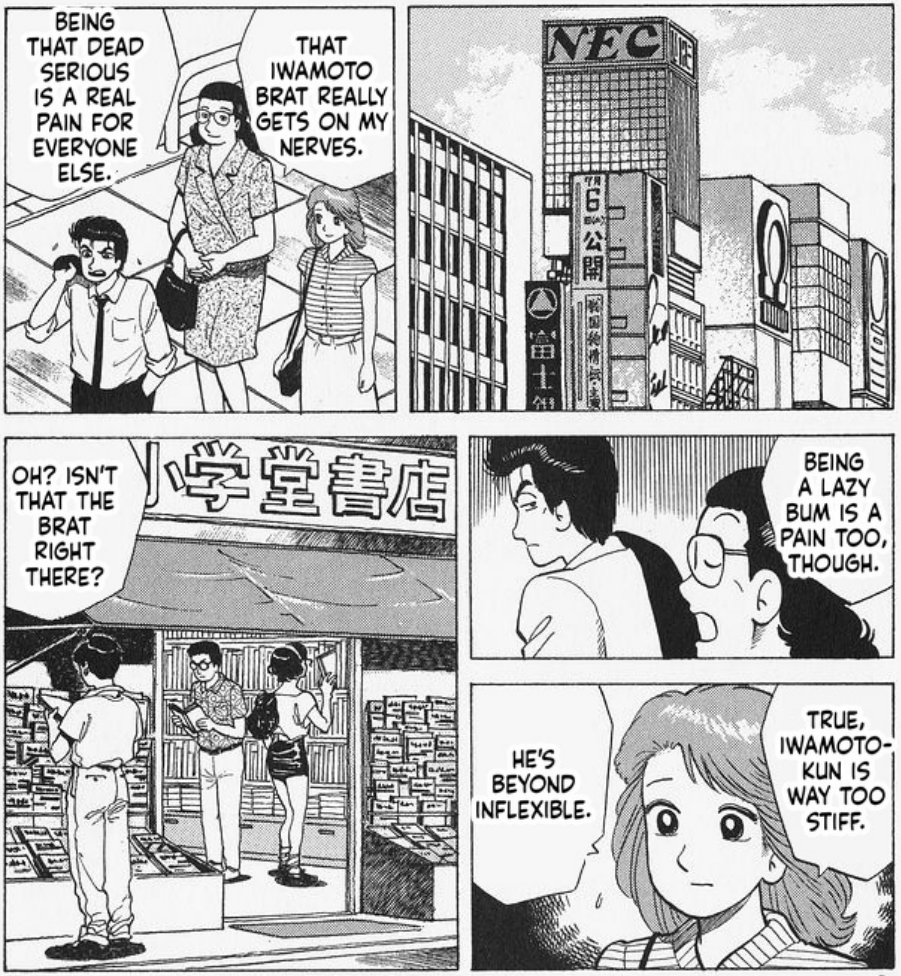
I DON'T THINK I COULD EVER IMITATE YOU.
I WAS WATCHING YOU TO SEE IF I COULD LEARN FROM YOUR LAZINESS AND SLOPPINESS, BUT

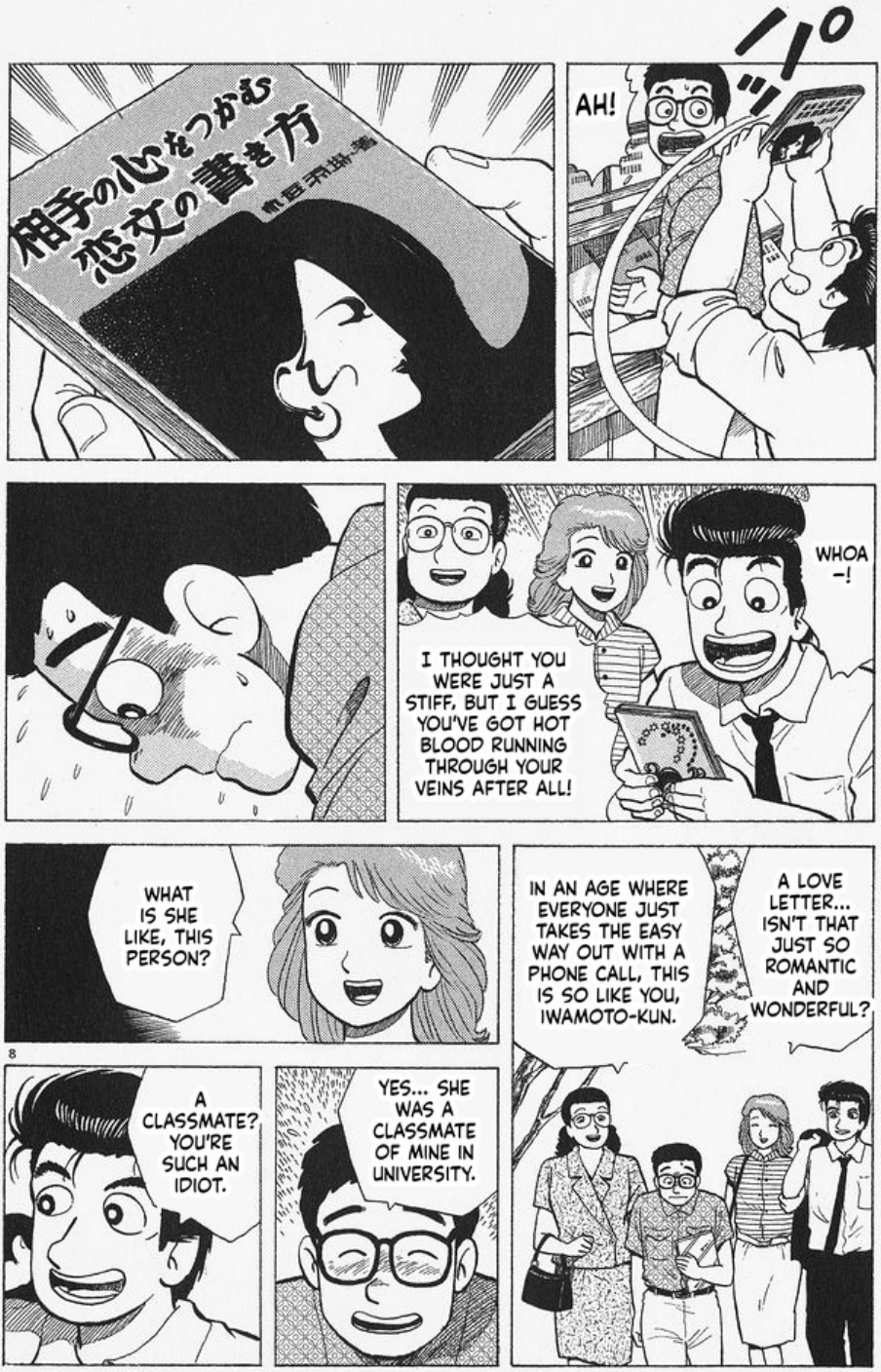
WAH! IT'S YOU! DON'T SCARE ME LIKE THAT!
WHAT ARE YOU DOING IN A PLACE LIKE THIS!?

6

しまやか

CLEAN UP THE COMIC BOOKS AND EMPTY OOLONG TEA CANS FROM YOUR DESK.
YAMAOKA-SAN, YOU SHOULD FINISH THE INK IN ONE BALLPOINT PEN BEFORE STARTING A NEW ONE.
GOOD WORK CAN ONLY BE DONE IN A PROPER AND ORDERLY ENVIRONMENT.


BEING THAT DEAD SERIOUS IS A REAL PAIN FOR EVERYONE ELSE.
THAT IWAMOTO BRAT REALLY GETS ON MY NERVES.
NEC
OH? ISN'T THAT THE BRAT RIGHT THERE?
小学堂書店
BEING A LAZY BUM IS A PAIN TOO, THOUGH.
HE'S BEYOND INFLEXIBLE.
TRUE, IWAMOTO-KUN IS WAY TOO STIFF.
7
PROBABLY SOME BORING BOOK.
I WONDER WHAT KIND OF BOOKS A PERSON LIKE THAT READS?

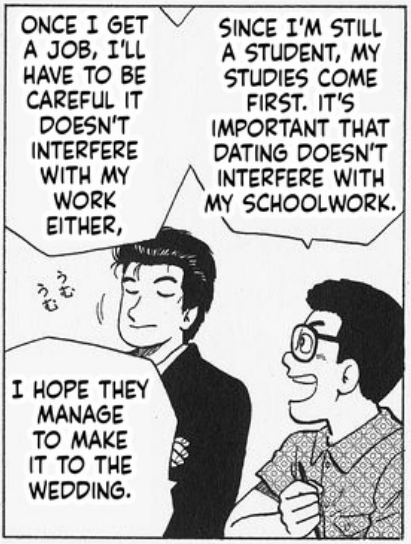

相手の心をつかむ
恋文の書き方
AH!
WHOA -!
I THOUGHT YOU WERE JUST A STIFF, BUT I GUESS YOU'VE GOT HOT BLOOD RUNNING THROUGH YOUR VEINS AFTER ALL!
WHAT IS SHE LIKE, THIS PERSON?
8
A CLASSMATE? YOU'RE SUCH AN IDIOT.
YES... SHE WAS A CLASSMATE OF MINE IN UNIVERSITY.
IN AN AGE WHERE EVERYONE JUST TAKES THE EASY WAY OUT WITH A PHONE CALL, THIS IS SO LIKE YOU, IWAMOTO-KUN.
A LOVE LETTER... ISN'T THAT JUST SO ROMANTIC AND WONDERFUL?

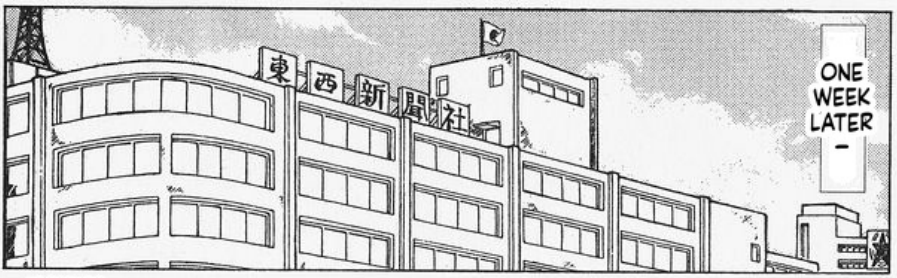
I-IMPURE HETEROSEXUAL ASSOCIATION?
AH, I DON'T THINK THAT'S RIGHT. THAT'S IMPURE HETEROSEXUAL ASSOCIATION.
IF YOU'RE CLASSMATES, YOU SHOULDN'T BOTHER WITH SOMETHING AS TEDIOUS AS A LOVE LETTER; YOU SHOULD JUST HIT ON THEM DIRECTLY.
THAT IS PRECISELY WHY ONE MUST CLEARLY AND PROPERLY CONVEY THEIR FEELINGS TO THE OTHER PERSON THROUGH A WRITTEN DOCUMENT.
OH, GOOD LORD.
BE FRIVOLOUS; THEY MUST BE THE KIND OF THING THAT ULTIMATELY LEADS TO MARRIAGE.
RELATIONSHIPS BETWEEN MEN AND WOMEN MUST NOT
REALLY?! THEN YAMAOKA-SAN, PLEASE TEACH ME HOW TO WRITE ONE!
CAN YOU ACTUALLY WRITE ONE, YAMAOKA-SAN?
TALKING BIG WHEN YOU'RE SO PATHETIC. YOU CAN'T EVEN WRITE A LOVE LETTER WITHOUT LOOKING AT A BOOK?
I DON'T NEED THIS BOOK, SO I'M GOING TO RETURN IT.
HEY, I'M A MASTER AT WRITING LOVE LETTERS!
THAT'S A GIVEN, YOU DUMMY!

I SUPPOSE IT SHOULD START WITH 'DEAR MADAM'.
DEAR MADAM, HELLO. HOW ARE YOU? I AM DOING WELL.
WELL, THIS SEEMS LIKE A SAFE BET.
HOW SHOULD I START THE LETTER?
会議室
UH, LET'S SEE...
WELL, JUST TRY WRITING WHAT YOU FRANKLY WANT TO SAY TO HER. WHAT KIND OF THINGS DO YOU WANT TO SAY?
WHAT SHOULD I WRITE NEXT?
I AM DOING WELL... THERE.
I'LL ALSO ATTACH MY RESUME AND THE PERSONAL HISTORIES OF MY PARENTS, SIBLINGS, AND ALL MY RELATIVES, SO YOU CAN FEEL SECURE IN DATING ME.
10
MM-HMM, WHAT ELSE?
I DON'T LIKE DRINKING, SMOKING, OR MAHJONG, AND MY FAVORITE TV PROGRAM IS THE NHK NEWS.
YES, FIRST OF ALL, I WANT US TO HAVE A SERIOUS RELATIONSHIP WITH THE INTENT OF MARRIAGE.
THEREFORE, I BELIEVE WE CAN HAVE A VERY SERIOUS RELATIONSHIP.

ALRIGHT, SUMMARIZE THAT AND WRITE IT DOWN!

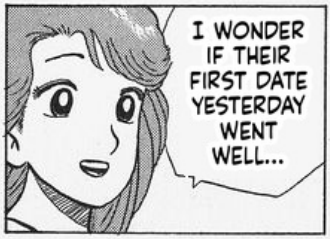
YOU BIG IDIOT!


ONCE I GET A JOB, I'LL HAVE TO BE CAREFUL IT DOESN'T INTERFERE WITH MY WORK EITHER,
SINCE I'M STILL A STUDENT, MY STUDIES COME FIRST. IT'S IMPORTANT THAT DATING DOESN'T INTERFERE WITH MY SCHOOLWORK.
うむ
I HOPE THEY MANAGE TO MAKE IT TO THE WEDDING.


東西新聞社
ONE WEEK LATER
—

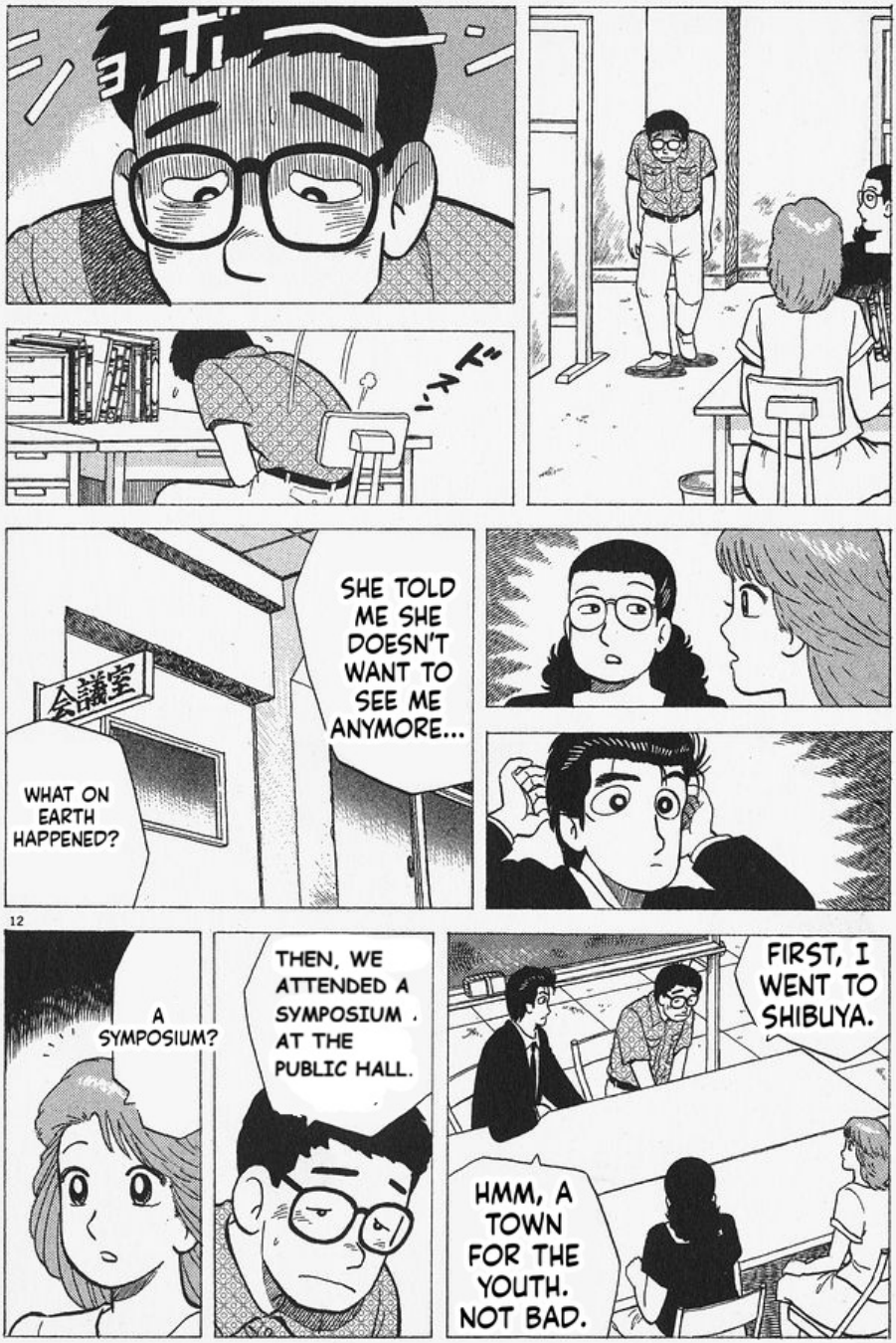
11

MAKING ME SOUND LIKE SOME KIND OF HUSSY.


I WONDER IF THEIR FIRST DATE YESTERDAY WENT WELL...

WELL, HE HAD HELP FROM SUCH EXPERIENCED WOMEN...

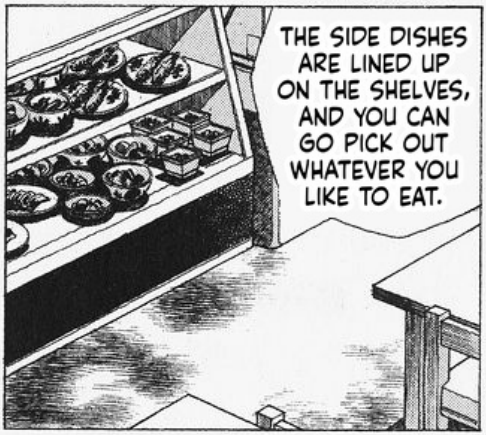
IWAMOTO-KUN WAS SO FIRED UP AFTER SHE GAVE HIM HER ANSWER AND AGREED TO GO OUT WITH HIM.


ショボーン
ドスン
SHE TOLD ME SHE DOESN'T WANT TO SEE ME ANYMORE...
会議室
WHAT ON EARTH HAPPENED?
12
FIRST, I WENT TO SHIBUYA.
HMM, A TOWN FOR THE YOUTH. NOT BAD.
THEN, WE ATTENDED A SYMPOSIUM AT THE PUBLIC HALL.
A SYMPOSIUM?

IF WE'RE GOING TO HAVE A SERIOUS RELATIONSHIP, WE NEED TO CONSIDER THESE IMPORTANT ISSUES TOGETHER.
WHAT ARE YOU TALKING ABOUT? THE FUTURE OF SOCIAL WELFARE IS A VITAL ISSUE FOR US YOUNG PEOPLE.

IT WAS A SYMPOSIUM ON NEW APPROACHES TO SOCIAL WELFARE.

YOU'D GO TO A PLACE LIKE THAT ON A DATE?!


THE SIDE DISHES ARE LINED UP ON THE SHELVES, AND YOU CAN GO PICK OUT WHATEVER YOU LIKE TO EAT.

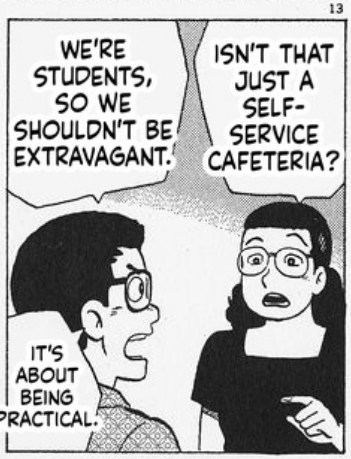
WHAT KIND OF PLACE IS THAT?
THEN WE ATE AT 'SHIBUSHIBUYA'.
渋々屋
渋々屋

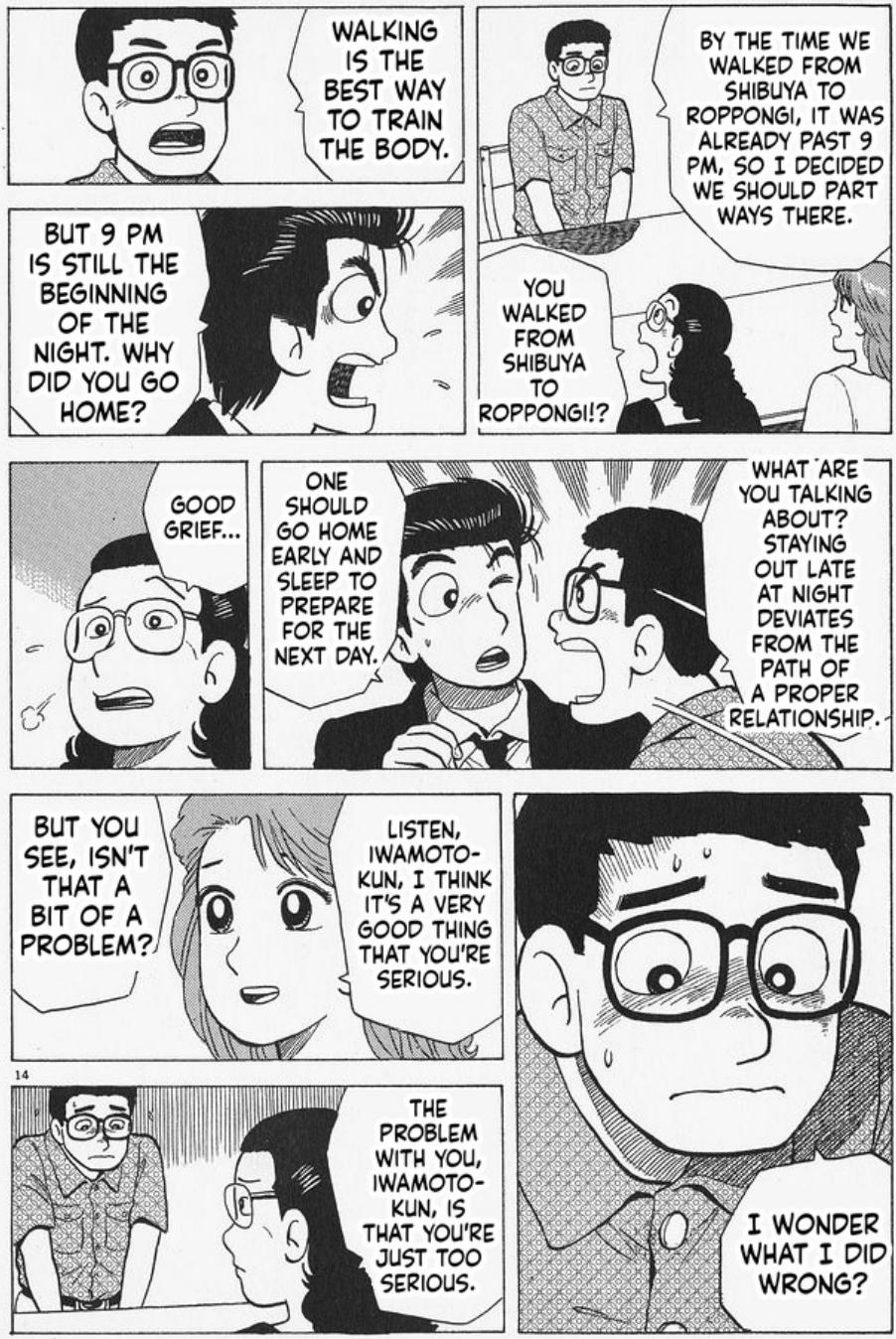
13

AFTER THAT, WE WENT TO ROPPONGI.

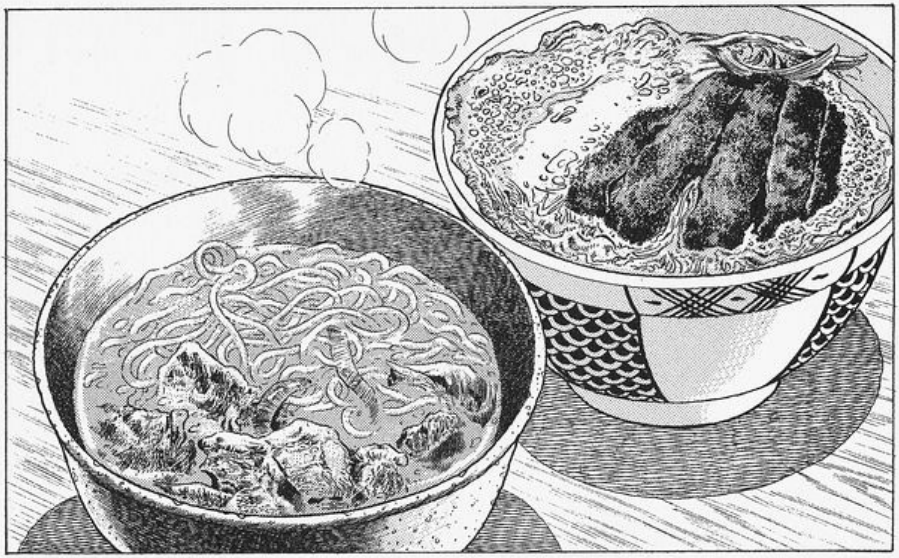
YEAH, NOW IT'S FINALLY STARTING TO SOUND LIKE A DATE.

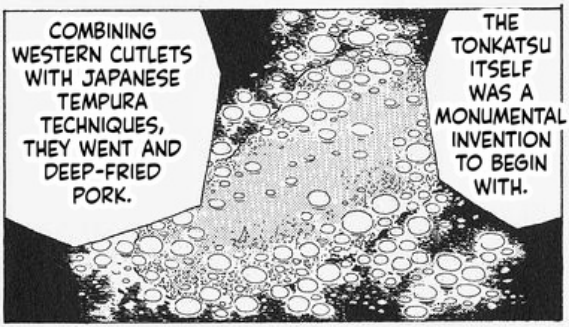
WELL, THAT'S TRUE, BUT...


WE'RE STUDENTS, SO WE SHOULDN'T BE EXTRAVAGANT.
ISN'T THAT JUST A SELF-SERVICE CAFETERIA?
IT'S ABOUT BEING PRACTICAL.


WALKING IS THE BEST WAY TO TRAIN THE BODY.
BUT 9 PM IS STILL THE BEGINNING OF THE NIGHT. WHY DID YOU GO HOME?
BY THE TIME WE WALKED FROM SHIBUYA TO ROPPONGI, IT WAS ALREADY PAST 9 PM, SO I DECIDED WE SHOULD PART WAYS THERE.
YOU WALKED FROM SHIBUYA TO ROPPONGI!?
GOOD GRIEF...
ONE SHOULD GO HOME EARLY AND SLEEP TO PREPARE FOR THE NEXT DAY.
WHAT ARE YOU TALKING ABOUT? STAYING OUT LATE AT NIGHT DEVIATES FROM THE PATH OF A PROPER RELATIONSHIP.
BUT YOU SEE, ISN'T THAT A BIT OF A PROBLEM?
LISTEN, IWAMOTO-KUN, I THINK IT'S A VERY GOOD THING THAT YOU'RE SERIOUS.
14
THE PROBLEM WITH YOU, IWAMOTO-KUN, IS THAT YOU'RE JUST TOO SERIOUS.
I WONDER WHAT I DID WRONG?

DON'T WORRY, WHEN I SAY 'PHYSICALLY,' I MEAN I'M GOING TO TEACH HIS STOMACH A LESSON.
EEK, HELP ME!
YAMAOKA-SAN, VIOLENCE IS WRONG!
A GUY LIKE THIS WON'T LISTEN TO WORDS.
I'M GOING TO MAKE YOUR BODY UNDERSTAND.
そば
名物手打 いづつそば
手打そば 井筒
THROUGH MY STOMACH?
15
I CAN'T EAT THAT MUCH.
SHUT UP.
FOUR ORDERS EACH OF CURRY NANBAN AND KATSUDON.
WAIT, THAT MUCH?

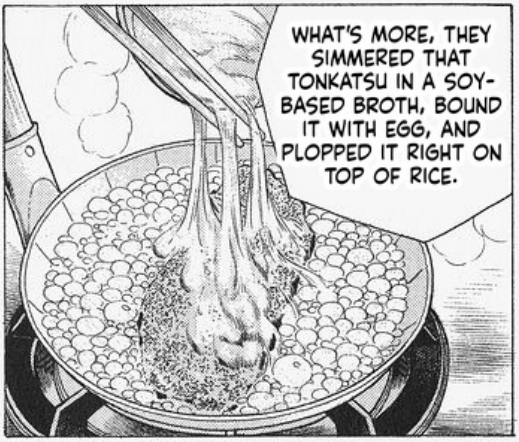



COMBINING WESTERN CUTLETS WITH JAPANESE TEMPURA TECHNIQUES, THEY WENT AND DEEP-FRIED PORK.
THE TONKATSU ITSELF WAS A MONUMENTAL INVENTION TO BEGIN WITH.

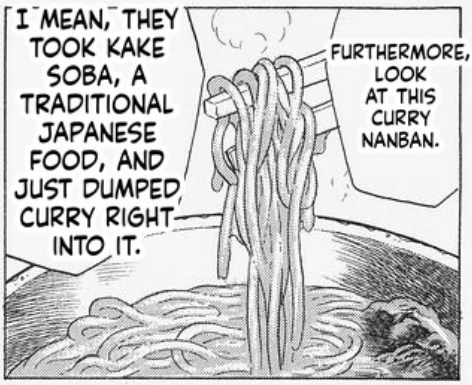
LOOK, JUST LOOK AT THIS KATSUDON.

16

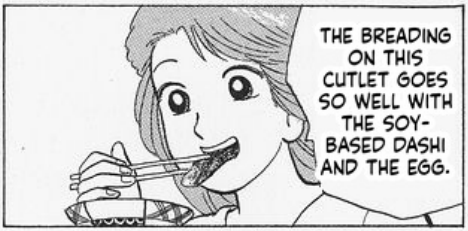
NOW, KATSUDON IS ONE OF THE NATIONAL DISHES JAPAN CAN TRULY BE PROUD OF!
WHAT A BOLD, FLEXIBLE, AND UNCONSTRAINED IDEA! AND IT TASTES INCREDIBLE!
!
ガツ
ガツ


WHAT'S MORE, THEY SIMMERED THAT TONKATSU IN A SOY-BASED BROTH, BOUND IT WITH EGG, AND PLOPPED IT RIGHT ON TOP OF RICE.

WHAT A FREE SPIRIT THE PERSON WHO INVENTED THIS CURRY NANBAN MUST HAVE HAD.
IT'S TRULY BOLD, OR PERHAPS I SHOULD SAY, FEARLESS.
ズルル

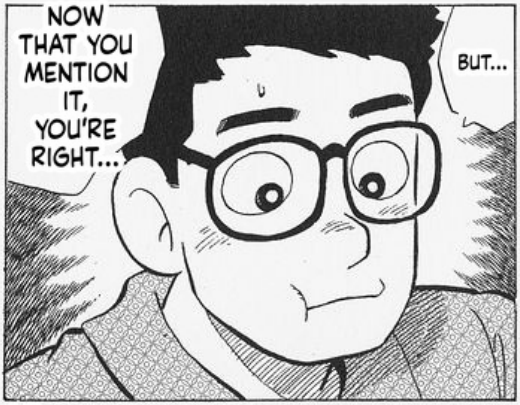

I MEAN, THEY TOOK KAKE SOBA, A TRADITIONAL JAPANESE FOOD, AND JUST DUMPED CURRY RIGHT INTO IT.
FURTHERMORE, LOOK AT THIS CURRY NANBAN.

IT'S THE FREE SPIRIT OF THE PERSON WHO CREATED THESE GREAT INVENTIONS THAT YOU'RE LACKING.
SAVOR IT WELL.


THE BREADING ON THIS CUTLET GOES SO WELL WITH THE SOY-BASED DASHI AND THE EGG.

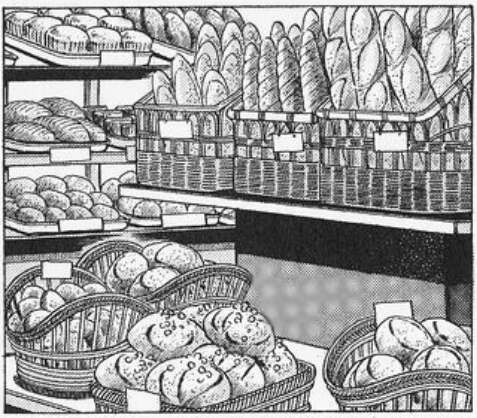
BUT THIS KATSUDON JUST FEELS RIGHT IN A JAPANESE STOMACH, DOESN'T IT?
TONKATSU EATEN WITH WORCESTERSHIRE SAUCE OR TOMATO KETCHUP IS DELICIOUS, TOO,

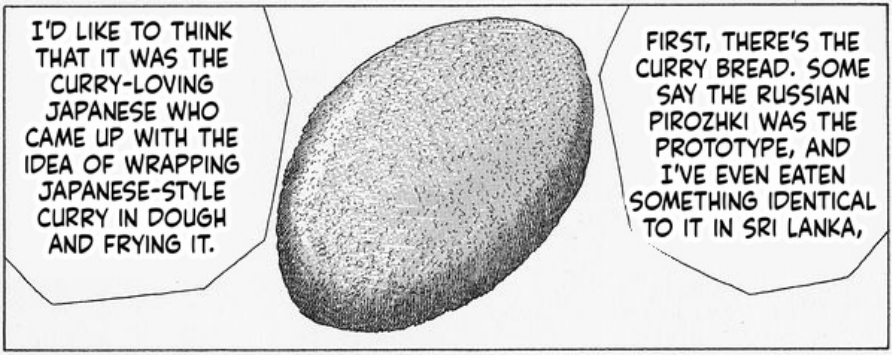
17


NOW THAT YOU MENTION IT, YOU'RE RIGHT...
BUT...

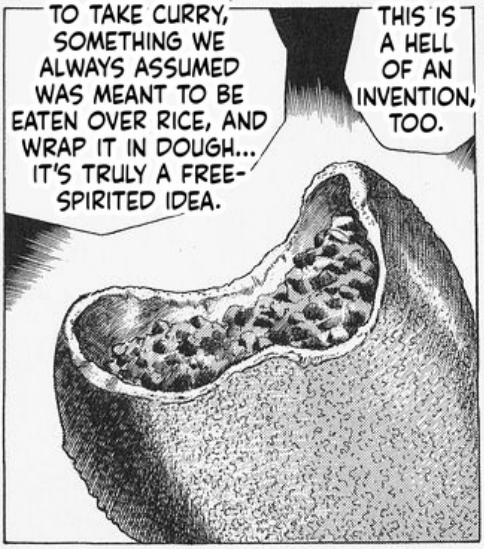
HAHAHA—I NEVER REALLY THOUGHT OF KATSUDON AND CURRY NANBAN AS GREAT INVENTIONS UNTIL NOW.
ズズッ

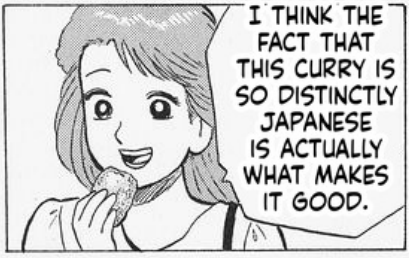
YOUR STOMACH IS GOING TO BURST!
YOU'RE EATING MORE BREAD AFTER THE MEAL?
NOW, NOW.



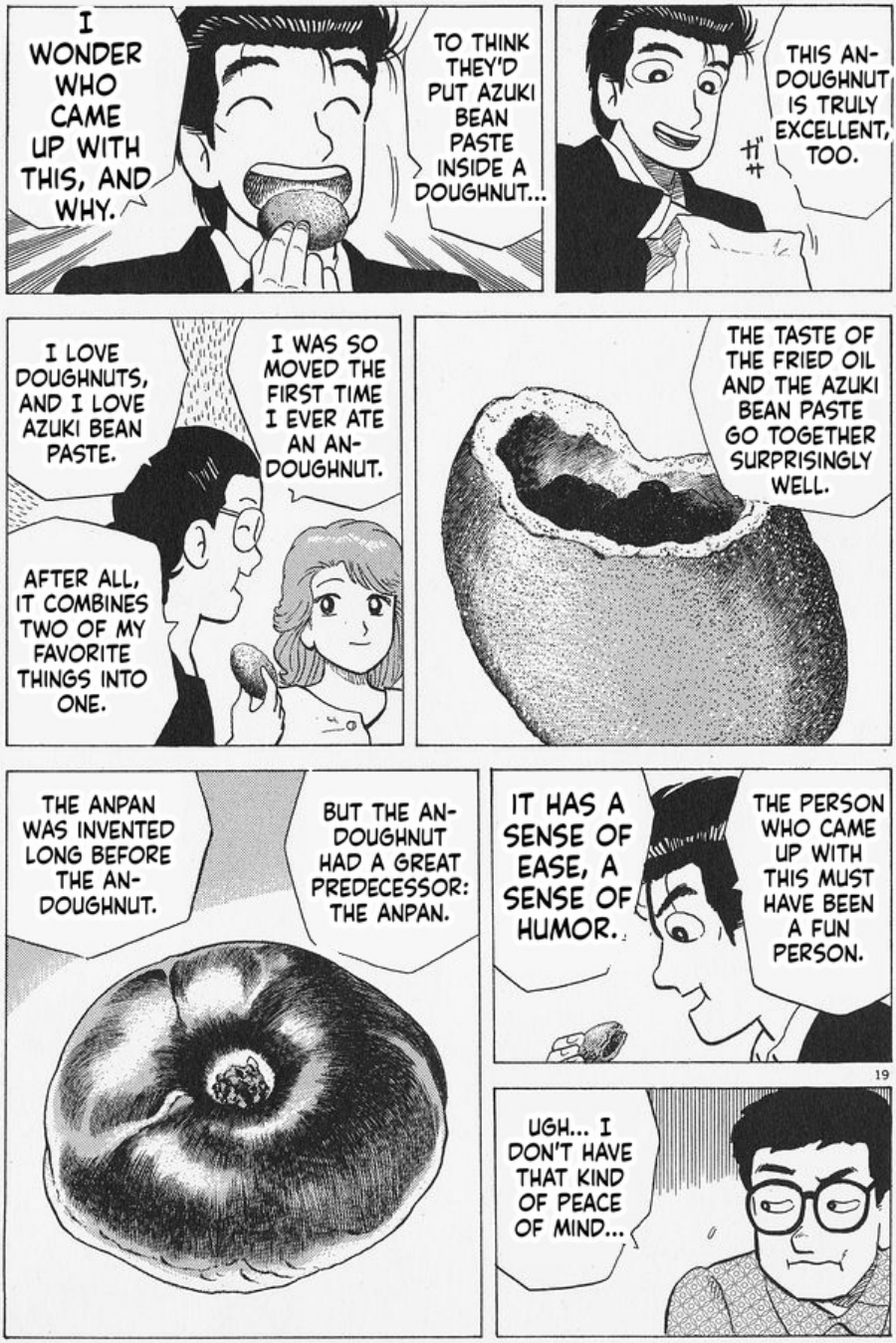

I'D LIKE TO THINK THAT IT WAS THE CURRY-LOVING JAPANESE WHO CAME UP WITH THE IDEA OF WRAPPING JAPANESE-STYLE CURRY IN DOUGH AND FRYING IT.
FIRST, THERE'S THE CURRY BREAD. SOME SAY THE RUSSIAN PIROZHKI WAS THE PROTOTYPE, AND I'VE EVEN EATEN SOMETHING IDENTICAL TO IT IN SRI LANKA,

18


TO TAKE CURRY, SOMETHING WE ALWAYS ASSUMED WAS MEANT TO BE EATEN OVER RICE, AND WRAP IT IN DOUGH... IT'S TRULY A FREE-SPIRITED IDEA.
THIS IS A HELL OF AN INVENTION, TOO.

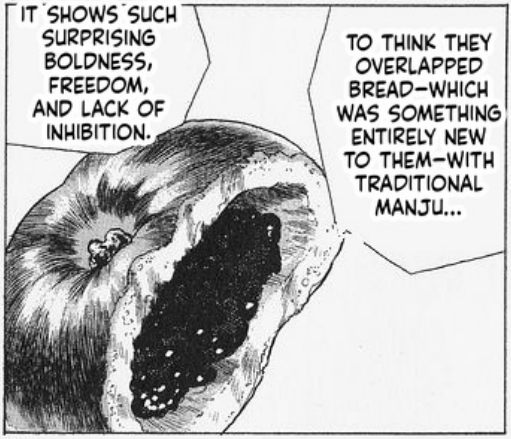

I THINK THE FACT THAT THIS CURRY IS SO DISTINCTLY JAPANESE IS ACTUALLY WHAT MAKES IT GOOD.

BUT IF THE CURRY IS TOO AUTHENTIC, THAT NOSTALGIC FLAVOR OF CURRY BREAD MIGHT BE LOST.



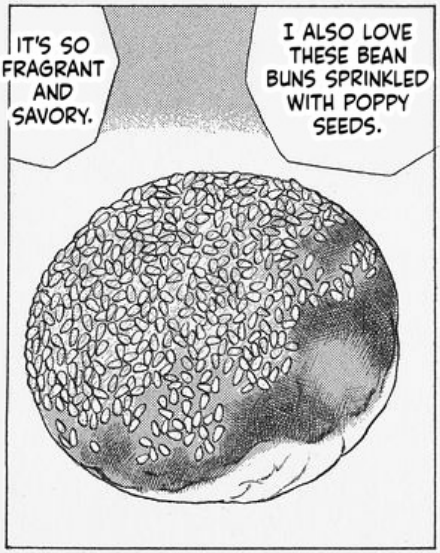
87 *TL NOTE: UNFORTUNATELY YAMAOKA'S WRONG HERE. DOUGHNUTS WERE INVENTED IN THE MID-1700S BY THE DUTCH SETTLERS OF NEW YORK (1782 IS THE EARLIEST PRINTING OF THE NAME). ANPAN WAS INVENTED IN 1874.

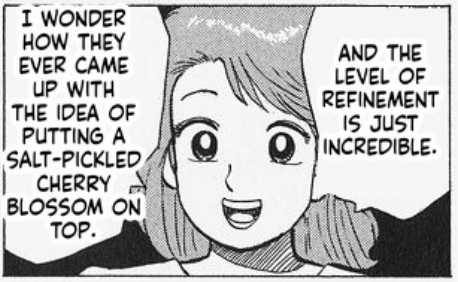
THERE IS A THEORY THAT ANPAN WAS BORN ALMOST AS SOON AS THE JAPANESE LEARNED HOW TO MAKE BREAD.
THE HISTORY OF ANPAN IS QUITE OLD.


IT SHOWS SUCH SURPRISING BOLDNESS, FREEDOM, AND LACK OF INHIBITION.
TO THINK THEY OVERLAPPED BREAD—WHICH WAS SOMETHING ENTIRELY NEW TO THEM—WITH TRADITIONAL MANJU...

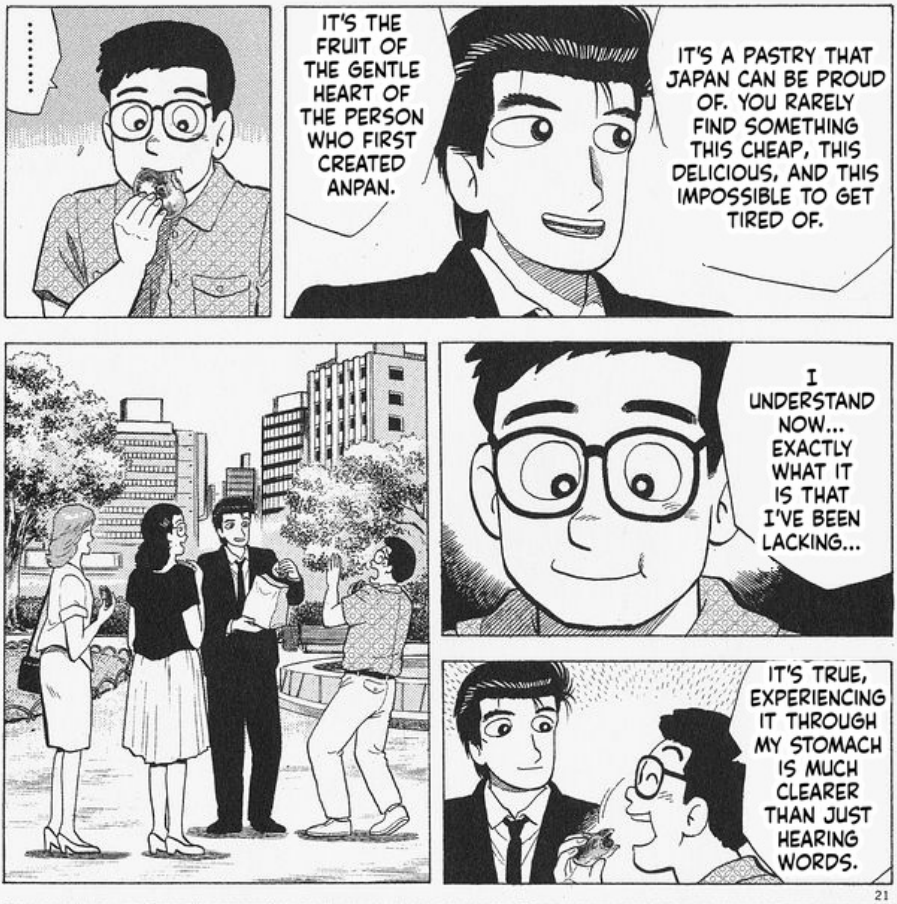
PERSON WHO FIRST MADE ANPAN IS TRULY GREAT, ISN'T IT?
SOME SAY THAT SINCE JAPAN HAD MANJU SINCE ANCIENT TIMES, WRAPPING BEAN PASTE IN BREAD DOUGH WAS A NATURAL PROGRESSION, BUT THE INSPIRATION OF THE

20


IT'S SO FRAGRANT AND SAVORY.
I ALSO LOVE THESE BEAN BUNS SPRINKLED WITH POPPY SEEDS.


I WONDER HOW THEY EVER CAME UP WITH THE IDEA OF PUTTING A SALT-PICKLED CHERRY BLOSSOM ON TOP.
AND THE LEVEL OF REFINEMENT IS JUST INCREDIBLE.

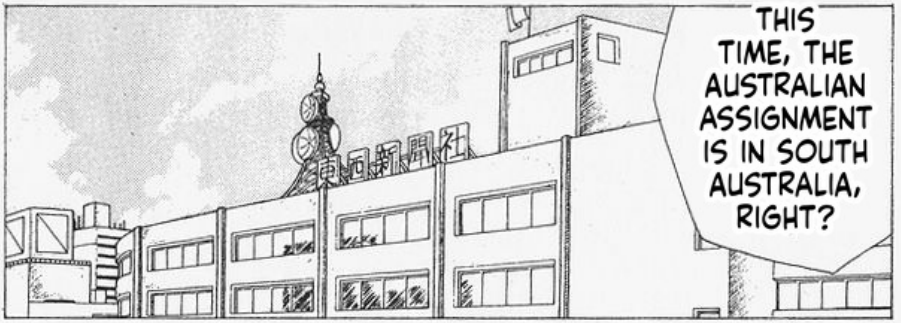
THIS LOVELY FRAGRANCE AND TARTNESS OF THE CHERRY BLOSSOM ELEVATES THE EXCELLENCE OF THE ANPAN EVEN FURTHER.


.....
IT'S THE FRUIT OF THE GENTLE HEART OF THE PERSON WHO FIRST CREATED ANPAN.
IT'S A PASTRY THAT JAPAN CAN BE PROUD OF. YOU RARELY FIND SOMETHING THIS CHEAP, THIS DELICIOUS, AND THIS IMPOSSIBLE TO GET TIRED OF.
I UNDERSTAND NOW... EXACTLY WHAT IT IS THAT I'VE BEEN LACKING...
IT'S TRUE, EXPERIENCING IT THROUGH MY STOMACH IS MUCH CLEARER THAN JUST HEARING WORDS.

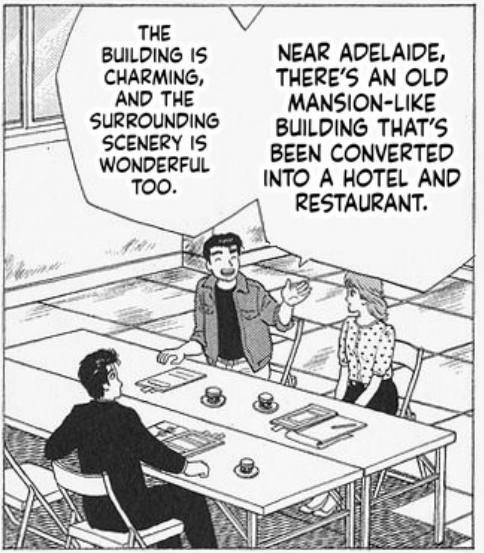
ぁゃぼ
A FEW DAYS LATER

YOU DID IT!
THAT'S GREAT.
I TOOK A CHANCE AND ASKED HER OUT ON ANOTHER DATE, AND IT WENT GREAT!
OH, IWAMOTO-KUN, YOU LOOK HAPPY.
THEN I WENT TO THE BAKERY AND BOUGHT A CURRY BUN, AN AN-DOUGHNUT, AND AN AN-PAN, AND WHEN I TOLD HER THE SAME STORY, SHE WAS EVEN MORE IMPRESSED.
FIRST WE WENT TO A SOBA SHOP FOR KATSUDON AND CURRY NANBAN, AND WHEN I TOLD HER EXACTLY WHAT YOU SAID, YAMAOKA-SAN, SHE WAS SO IMPRESSED...
22
I KNOW I TOLD HIM TO HAVE A MORE FREE AND OPEN MIND...
THAT GUY'S GOT THE WRONG IDEA...
I WONDER IF HE'S CONVINCED HIMSELF THAT HE JUST NEEDS TO FEED HER THINGS WITH INTERESTING CONCEPTS...
I'M GOING TO GIVE IT MY ALL WITH MELON BUNS, CREAM BUNS, AND JAM BUNS!
FOR OUR NEXT DATE, I'LL GET CROQUETTE BUNS AND...

第5話
究極VS至高
サラダ勝負〈1〉


東西新聞社
THIS TIME, THE AUSTRALIAN ASSIGNMENT IS IN SOUTH AUSTRALIA, RIGHT?

WE SHOULD BE ABLE TO FREE UP A DAY OR TWO DURING THE RESEARCH TRIP, SO WHY DON'T WE GO TOGETHER?


THE BUILDING IS CHARMING, AND THE SURROUNDING SCENERY IS WONDERFUL TOO.
NEAR ADELAIDE, THERE'S AN OLD MANSION-LIKE BUILDING THAT'S BEEN CONVERTED INTO A HOTEL AND RESTAURANT.

WOW, THAT SOUNDS LOVELY.

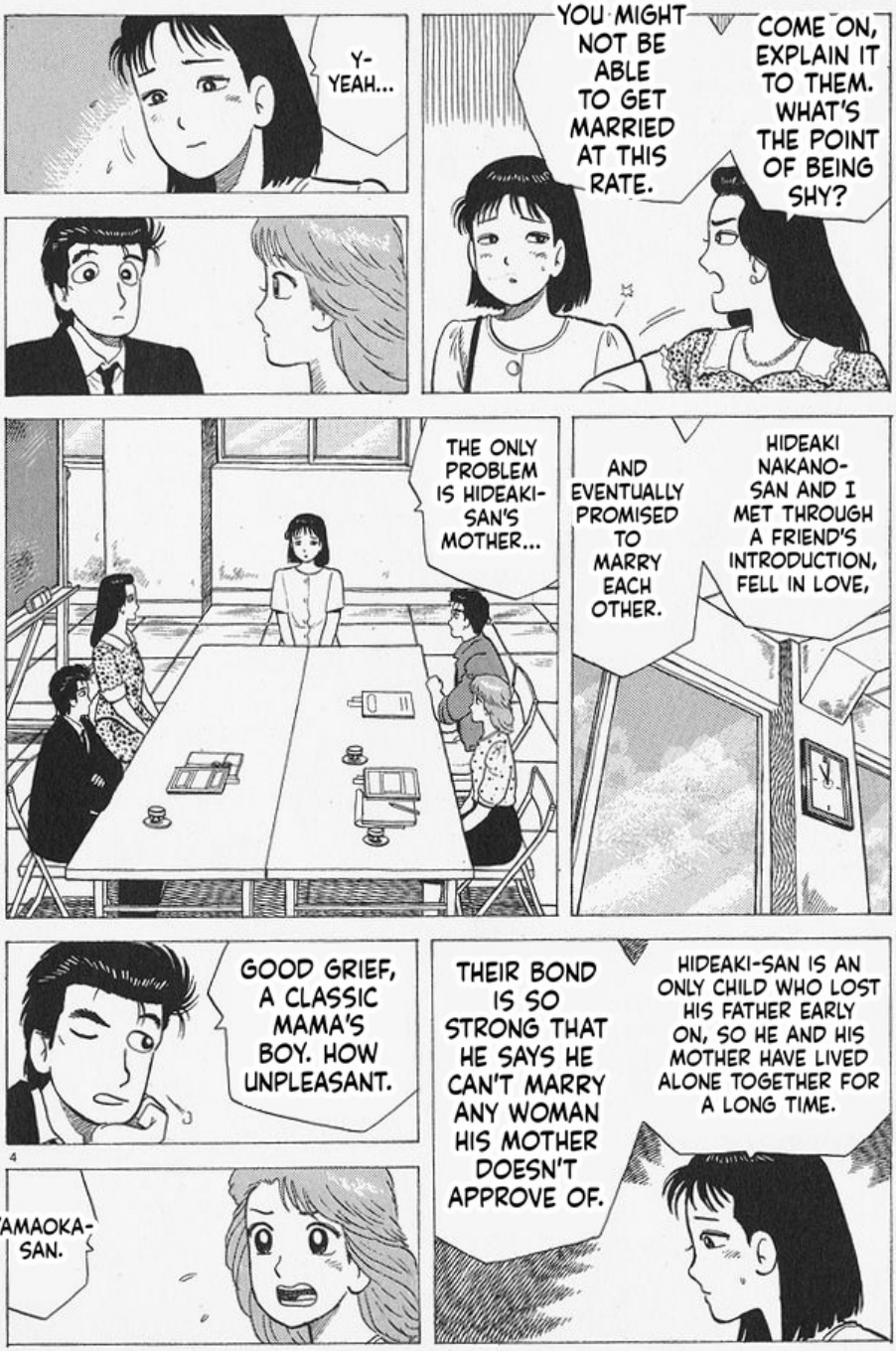
2

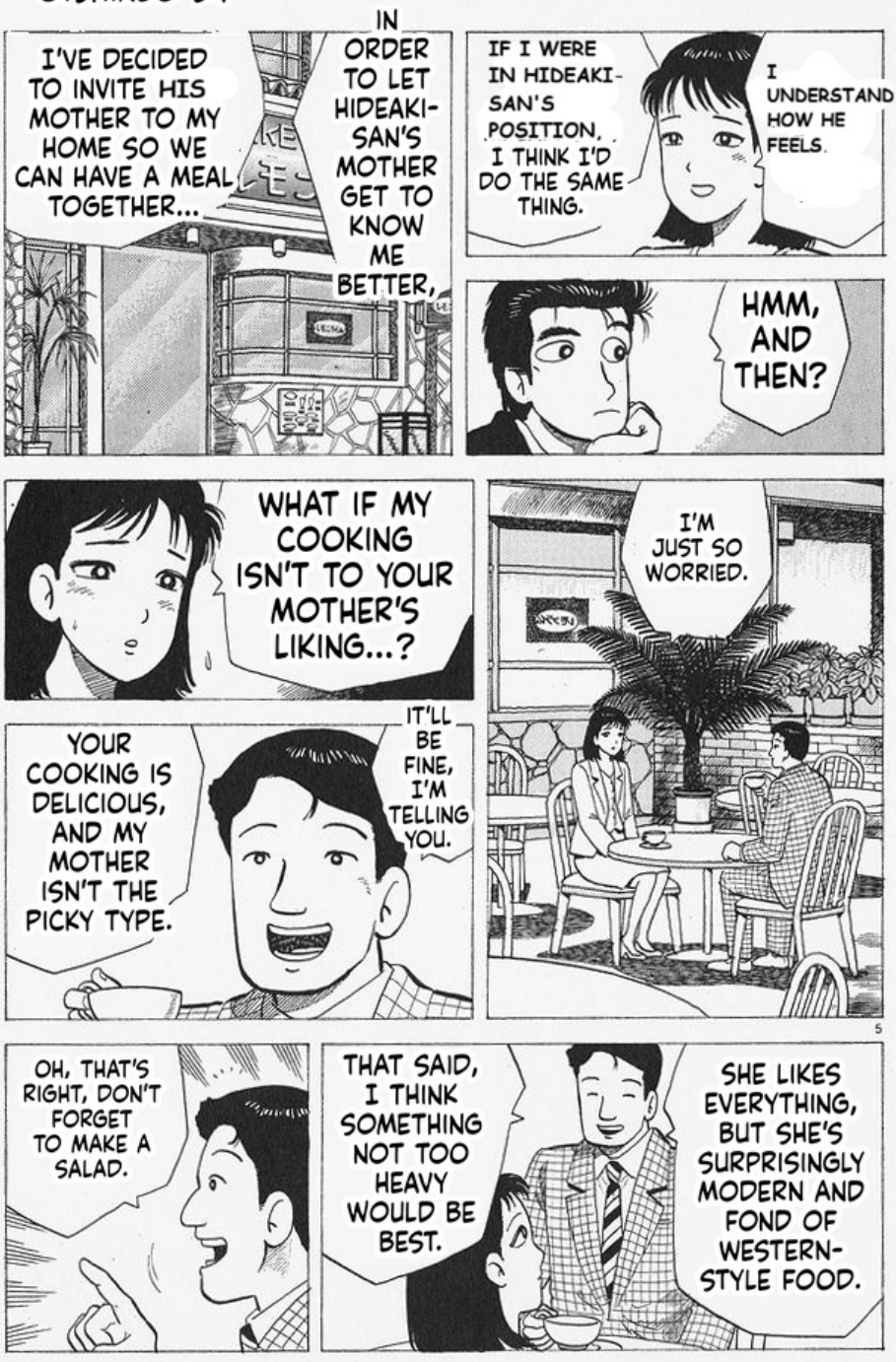
I MIGHT NOT BE ABLE TO GO.
AH...

IS YAMAOKA COMING TOO?

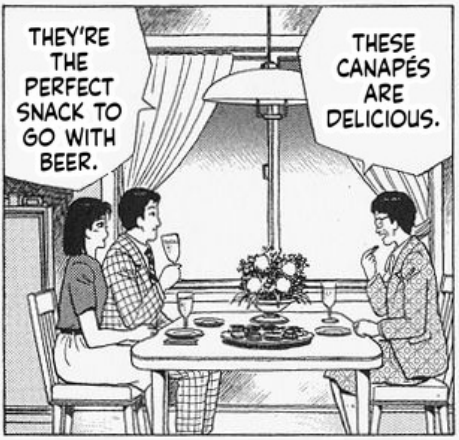
YEAH, SOUNDS GOOD.
COME ON, LET'S ALL GO TOGETHER.

YOU'RE ALWAYS LOUNGING AROUND DOING NOTHING BUT EATING DURING INTERVIEWS, SO WHAT'S THIS ABOUT BEING BUSY?
WHAT ARE YOU TALKING ABOUT?
I THINK I'M GOING TO BE BUSY WITH AN INTERVIEW.
OH, WHY IS THAT?
AHAHA... I ALREADY MADE A PROMISE TO KINJO-SAN...
...HOW STRANGE, YOU'RE BOTH ACTING WEIRD.
3
HUH?
YAMAOKA-SAN, PLEASE, I NEED YOUR HELP.
THIS IS MY COLLEGE CLASSMATE, FUMIKO SATOI.
C'MON, GET IN HERE.
I'M SO SORRY I'M LATE!


Y-YEAH...
COME ON, EXPLAIN IT TO THEM. WHAT'S THE POINT OF BEING SHY?
YOU MIGHT NOT BE ABLE TO GET MARRIED AT THIS RATE.
HIDEAKI NAKANO-SAN AND I MET THROUGH A FRIEND'S INTRODUCTION, FELL IN LOVE,
AND EVENTUALLY PROMISED TO MARRY EACH OTHER.
THE ONLY PROBLEM IS HIDEAKI-SAN'S MOTHER...
HIDEAKI-SAN IS AN ONLY CHILD WHO LOST HIS FATHER EARLY ON, SO HE AND HIS MOTHER HAVE LIVED ALONE TOGETHER FOR A LONG TIME.
THEIR BOND IS SO STRONG THAT HE SAYS HE CAN'T MARRY ANY WOMAN HIS MOTHER DOESN'T APPROVE OF.
GOOD GRIEF, A CLASSIC MAMA'S BOY. HOW UNPLEASANT.
4
YAMAOKA-SAN.


I'VE DECIDED TO INVITE HIS MOTHER TO MY HOME SO WE CAN HAVE A MEAL TOGETHER...
IN ORDER TO LET HIDEAKI-SAN'S MOTHER GET TO KNOW ME BETTER,
IF I WERE IN HIDEAKI-SAN'S POSITION, I THINK I'D DO THE SAME THING.
I UNDERSTAND HOW HE FEELS.
HMM, AND THEN?
WHAT IF MY COOKING ISN'T TO YOUR MOTHER'S LIKING...?
I'M JUST SO WORRIED.
YOUR COOKING IS DELICIOUS, AND MY MOTHER ISN'T THE PICKY TYPE.
IT'LL BE FINE, I'M TELLING YOU.
5
OH, THAT'S RIGHT, DON'T FORGET TO MAKE A SALAD.
THAT SAID, I THINK SOMETHING NOT TOO HEAVY WOULD BE BEST.
SHE LIKES EVERYTHING, BUT SHE'S SURPRISINGLY MODERN AND FOND OF WESTERN-STYLE FOOD.

WHAT TO DO WITH IT. JUST NORMAL MAYONNAISE, AND FOR VEGETABLES, THINGS LIKE LETTUCE, TOMATO, CUCUMBER, AND CELERY.
JUST A NORMAL ONE IS FINE. IF IT'S SOMETHING TOO ELABORATE THAT SHE'S NOT USED TO, SHE MIGHT NOT KNOW
I WONDER WHAT KIND OF SALAD WOULD BE BEST.
MY MOTHER LOVES SALAD. SHE'S OF THE OPINION THAT YOU HAVE TO EAT RAW VEGETABLES FOR YOUR HEALTH.
I'M COUNTING ON YOU.
I UNDERSTAND.
6
I'M FUMIKO SATOI. IT'S A PLEASURE TO MEET YOU.
NOW, PLEASE, THIS WAY...
I'M HIDEAKI'S MOTHER, NICE TO MEET YOU.

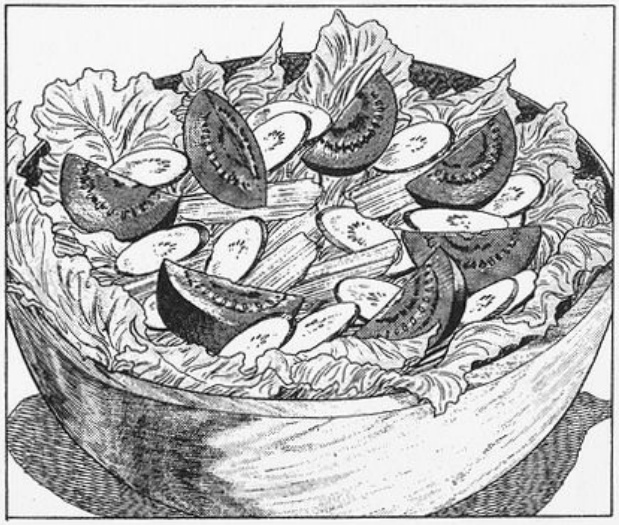

THEY'RE THE PERFECT SNACK TO GO WITH BEER.
THESE CANAPÉS ARE DELICIOUS.

LOOKS LIKE MOM AND FUMIKO ARE GOING TO GET ALONG JUST FINE.
THAT'S A RELIEF.

OH, YOU'RE PRAISING ME SO MUCH, I DON'T KNOW WHAT TO DO.
THANK YOU VERY MUCH.

FUMIKO, YOU'RE REALLY QUITE SKILLED.
HMM

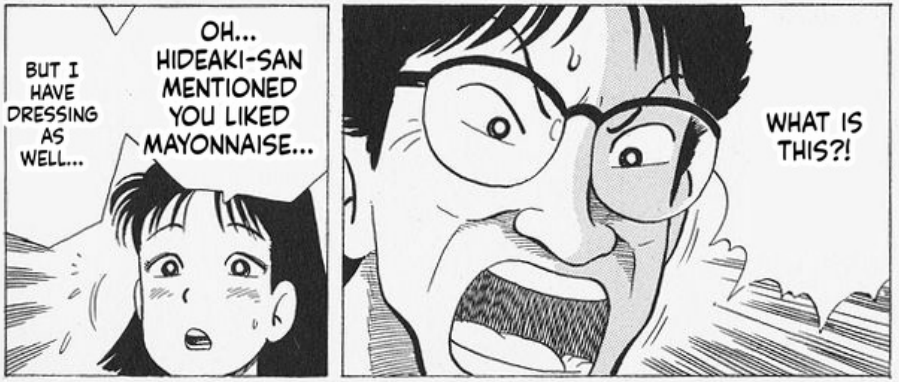
7



I'LL GO GET THE SALAD.

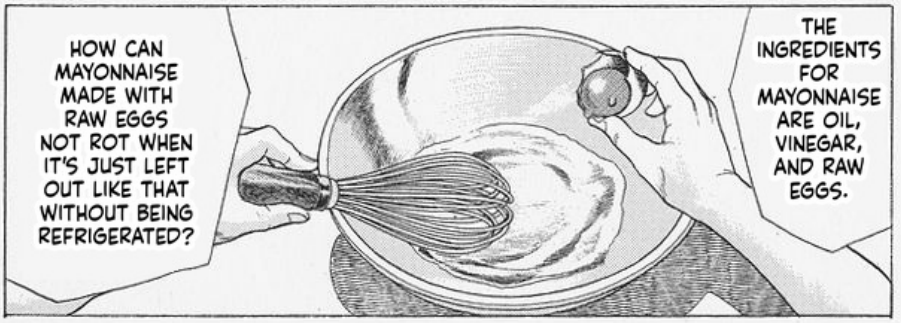
TO THINK YOU'D CONSIDER SAFETY AS WELL AS TASTE, I'M TRULY GRATEFUL.
OH, HOW WONDERFUL!
THEY'RE PESTICIDE-FREE AND ORGANIC, SO THEY'RE DELICIOUS AND SAFE.
I MANAGED TO GET SOME VERY NICE VEGETABLES TODAY.
EHEHE...
HIDEAKI IS A LUCKY MAN.
ダイヤモンド マヨネーズ

8


BUT I HAVE DRESSING AS WELL...
OH... HIDEAKI-SAN MENTIONED YOU LIKED MAYONNAISE...
WHAT IS THIS?!

WHAT! POISON!?
DAMN IT...
BUT-I DON'T WANT TO EAT MAYONNAISE THAT'S FULL OF POISON LIKE THIS!
I HAPPEN TO LIKE MAYONNAISE.
DON'T YOU THINK THAT'S STRANGE?
AND YET, STORE-BOUGHT MAYONNAISE DOESN'T ROT.
AH...
IT'S NOT EVEN IN A REFRIGERATOR; IT'S JUST SITTING ON THE SAME SHELF AS CANNED GOODS.
YOU KNOW WHAT CONDITION STORE-BOUGHT MAYONNAISE IS IN WHEN IT'S ON THE SHELF, RIGHT?
DEPENDING ON THE STORE, IT MIGHT SIT THERE UNSOLD FOR TEN OR EVEN TWENTY DAYS.

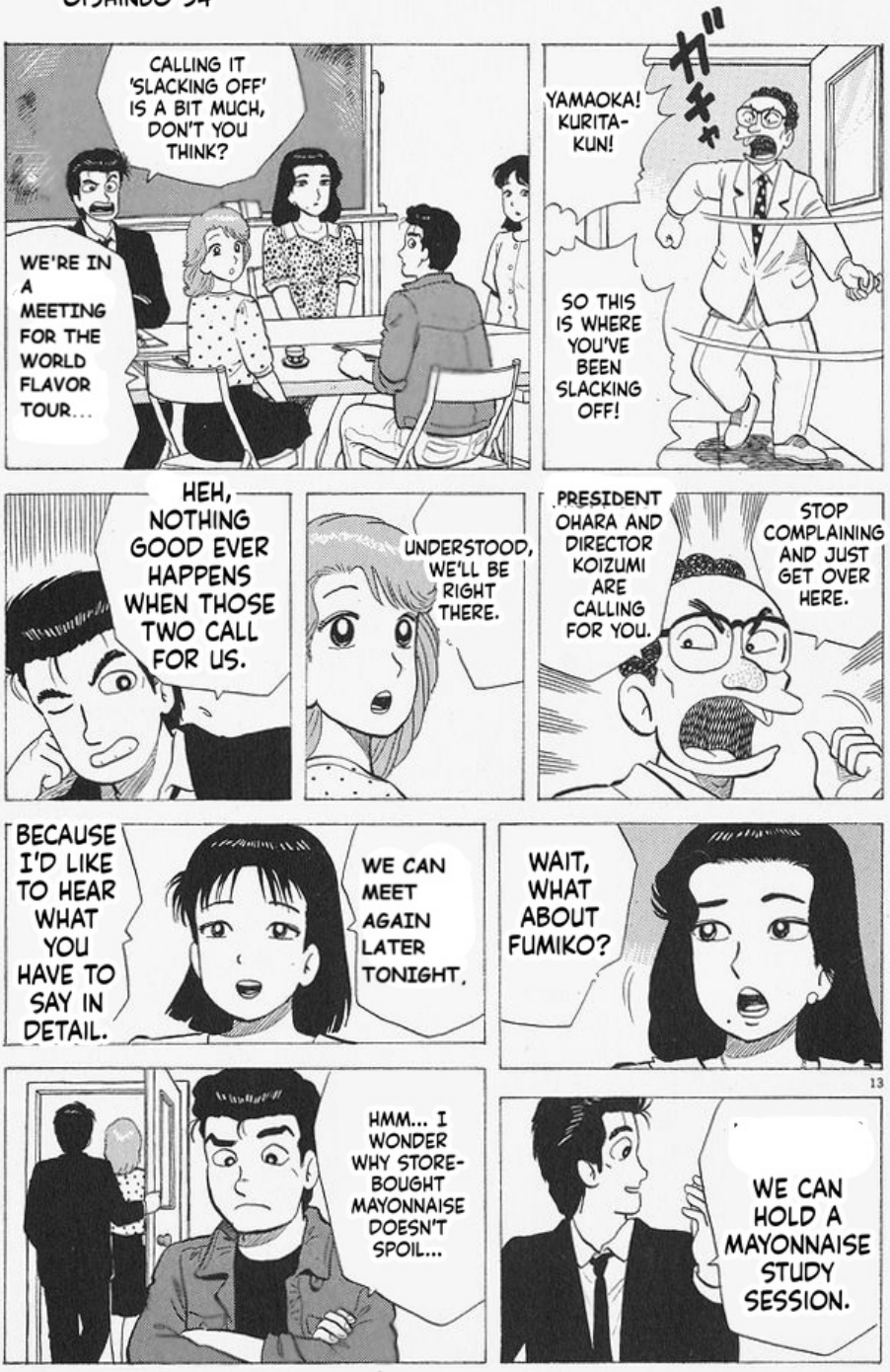
9


HOW CAN MAYONNAISE MADE WITH RAW EGGS NOT ROT WHEN IT'S JUST LEFT OUT LIKE THAT WITHOUT BEING REFRIGERATED?
THE INGREDIENTS FOR MAYONNAISE ARE OIL, VINEGAR, AND RAW EGGS.

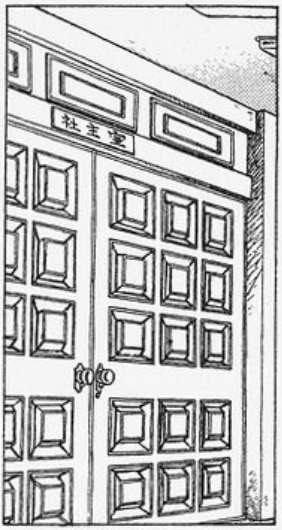
ISN'T THAT JUST BECAUSE IT CONTAINS SYNTHETIC PRESERVATIVES AND ADDITIVES?!
SYNTHETIC PRESERVATIVES AND ADDITIVES HAVE A NEGATIVE IMPACT ON THE HUMAN BODY! THEY'RE POISON!
あ
ああ
BESIDES, MAYONNAISE IS SOMETHING YOU SHOULD MAKE YOURSELF. ITS VALUE LIES IN THE EFFORT YOU PUT IN TO CREATE YOUR OWN UNIQUE FLAVOR.
NO MATTER HOW BUSY I WAS WHILE RAISING HIDEAKI, I NEVER TOOK THE LAZY WAY OUT BY FEEDING HIM STORE-BOUGHT MAYONNAISE.
I... I'M SO SORRY...
I DON'T BELIEVE YOU ARE A SUITABLE PERSON TO ENTRUST WITH MY PRECIOUS HIDEAKI, WHOM I RAISED WITH SUCH CARE.
10
I SHALL TAKE MY LEAVE NOW.
MOM!
ガチャ

……
バタン
NOW THAT YOU MENTION IT, THE MAYONNAISE WE MAKE AT HOME DOESN'T LAST VERY LONG, EVEN IN THE FRIDGE.
I'VE ALWAYS WONDERED MYSELF WHY STORE-BOUGHT MAYONNAISE NEVER SEEMS TO SPOIL.
THERE'S NO OTHER EXPLANATION.
THAT'S WHY THEY'RE PACKED WITH SYNTHETIC PRESERVATIVES AND ADDITIVES.
11
I WANT YOU TO HELP FUMIKO.
SEE, DO YOU UNDERSTAND NOW, YAMAOKA-SAN?
IT'S COMMON SENSE THAT EVEN A CHILD COULD FIGURE OUT IF THEY THOUGHT ABOUT IT FOR A SECOND...
I WAS SUCH A FOOL...
UGH, HOW DISGUSTING... I CAN'T EAT COMMERCIAL MAYONNAISE ANYMORE...

I CAN'T MAKE UP FOR THE MISTAKE OF TRYING TO FEED HER STORE-BOUGHT MAYONNAISE NOW...
NO, NO, ABSOLUTELY NOT.
IF FUMIKO MAKES SOME WONDERFULLY DELICIOUS MAYONNAISE FOR HIDEAKI'S MOTHER, I'M SURE SHE CAN REGAIN HER TRUST.
THEY DON'T USE SYNTHETIC PRESERVATIVES OR ADDITIVES.
FIRST OF ALL, STORE-BOUGHT MAYONNAISE FROM A RELIABLE COMPANY IS HARDLY POISONOUS.
SOMETHING LIKE THIS CAN BE FIXED EASILY.
HEY, HEY, WHAT ARE YOU TALKING ABOUT?
WHAT?
THERE'S A REASON FOR THAT.
12
WHAT'S THE REASON?
THEN WHY DOESN'T IT ROT?! IT DOESN'T MAKE ANY SENSE!
WHAT! YOU DON'T USE SYNTHETIC PRESERVATIVES OR ADDITIVES?!


CALLING IT 'SLACKING OFF' IS A BIT MUCH, DON'T YOU THINK?
WE'RE IN A MEETING FOR THE WORLD FLAVOR TOUR...
ガチャ
YAMAOKA! KURITA-KUN!
SO THIS IS WHERE YOU'VE BEEN SLACKING OFF!
HEH, NOTHING GOOD EVER HAPPENS WHEN THOSE TWO CALL FOR US.
UNDERSTOOD, WE'LL BE RIGHT THERE.
PRESIDENT OHARA AND DIRECTOR KOIZUMI ARE CALLING FOR YOU.
STOP COMPLAINING AND JUST GET OVER HERE.
BECAUSE I'D LIKE TO HEAR WHAT YOU HAVE TO SAY IN DETAIL.
WE CAN MEET AGAIN LATER TONIGHT.
WAIT, WHAT ABOUT FUMIKO?
13
HMM... I WONDER WHY STORE-BOUGHT MAYONNAISE DOESN'T SPOIL...
WE CAN HOLD A MAYONNAISE STUDY SESSION.

OH, YAMAOKA, KURITA. YOU'RE LATE.



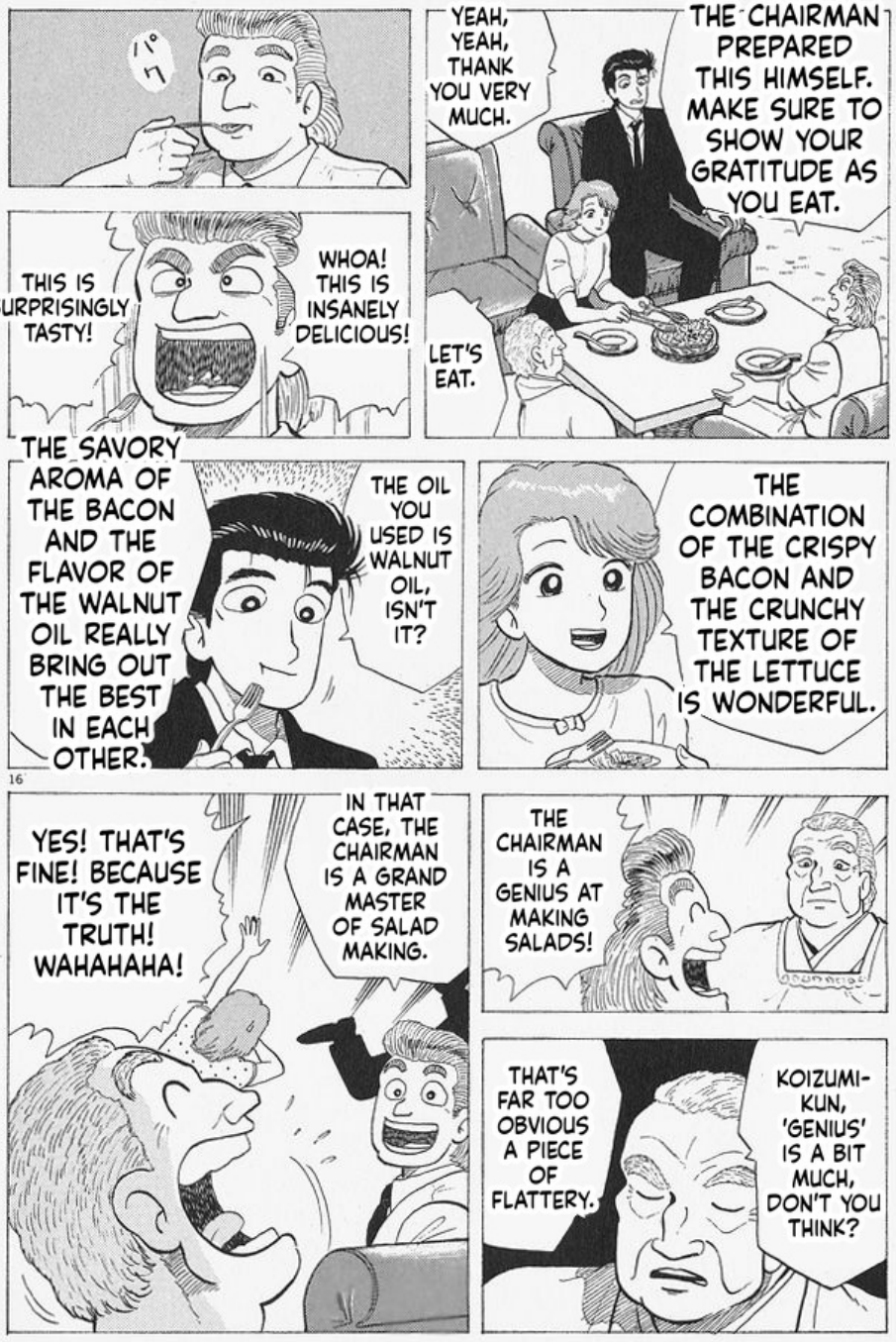
WHAT ON EARTH ARE YOU DOING?
GOODNESS, DIRECTOR!

JUST SIT DOWN ALREADY.

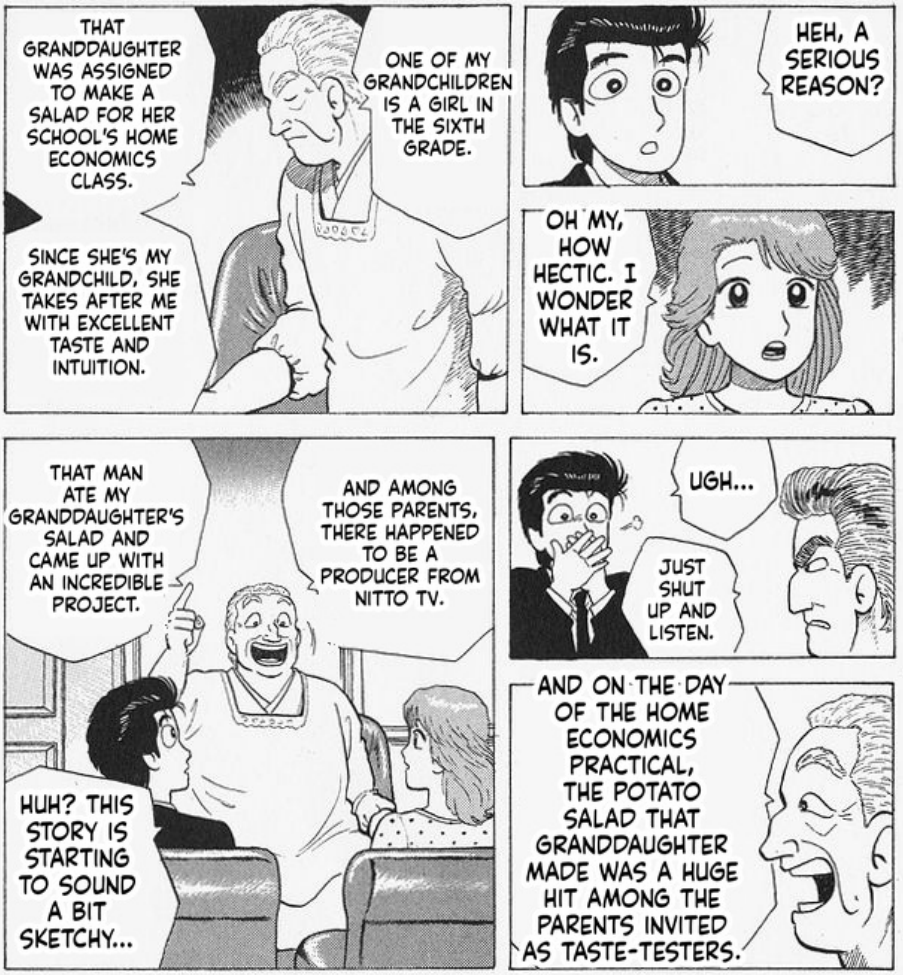
14

DIRECTOR, THE LETTUCE IS READY.

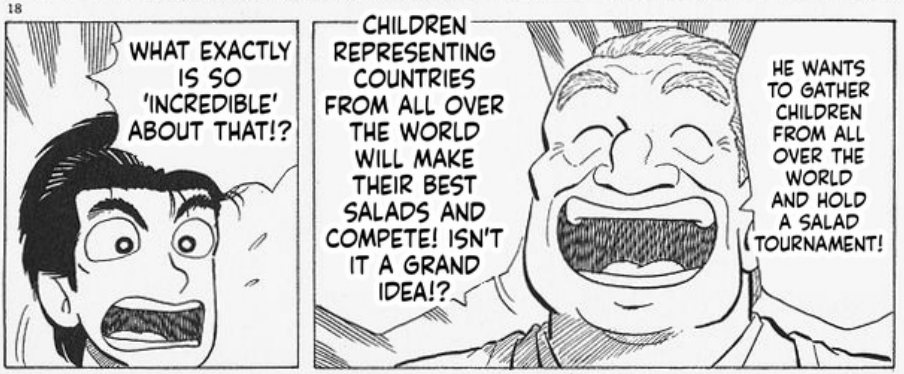
ガリ
ガリ
ガリ
THERE.
ALRIGHT, IT'S FINISHED.
15
WHAT'S GOTTEN INTO YOU ALL OF A SUDDEN?
COOKING IS ACTUALLY PRETTY FUN ONCE YOU TRY IT.
HERE, EAT UP.

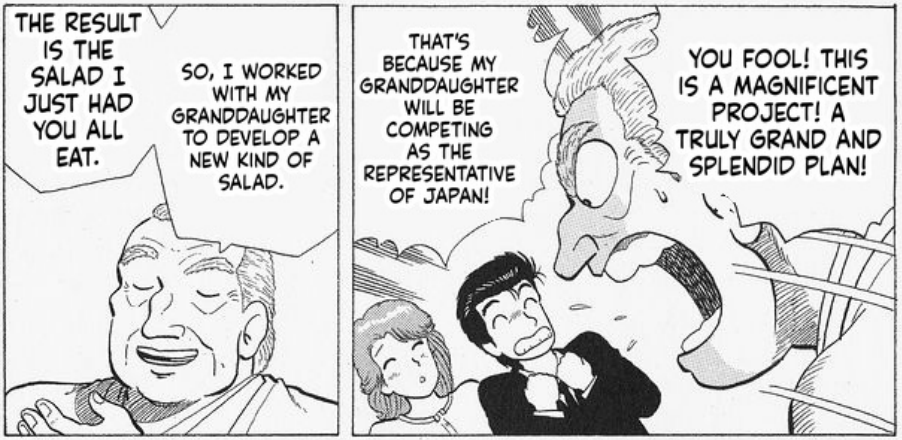

いただきます
YEAH, YEAH, THANK YOU VERY MUCH.
THE CHAIRMAN PREPARED THIS HIMSELF. MAKE SURE TO SHOW YOUR GRATITUDE AS YOU EAT.
LET'S EAT.
WHOA! THIS IS INSANELY DELICIOUS!
THIS IS SURPRISINGLY TASTY!
THE SAVORY AROMA OF THE BACON AND THE FLAVOR OF THE WALNUT OIL REALLY BRING OUT THE BEST IN EACH OTHER.
THE OIL YOU USED IS WALNUT OIL, ISN'T IT?
THE COMBINATION OF THE CRISPY BACON AND THE CRUNCHY TEXTURE OF THE LETTUCE IS WONDERFUL.
16
YES! THAT'S FINE! BECAUSE IT'S THE TRUTH! WAHAHAHA!
IN THAT CASE, THE CHAIRMAN IS A GRAND MASTER OF SALAD MAKING.
THE CHAIRMAN IS A GENIUS AT MAKING SALADS!
THAT'S FAR TOO OBVIOUS A PIECE OF FLATTERY.
KOIZUMI-KUN, 'GENIUS' IS A BIT MUCH, DON'T YOU THINK?

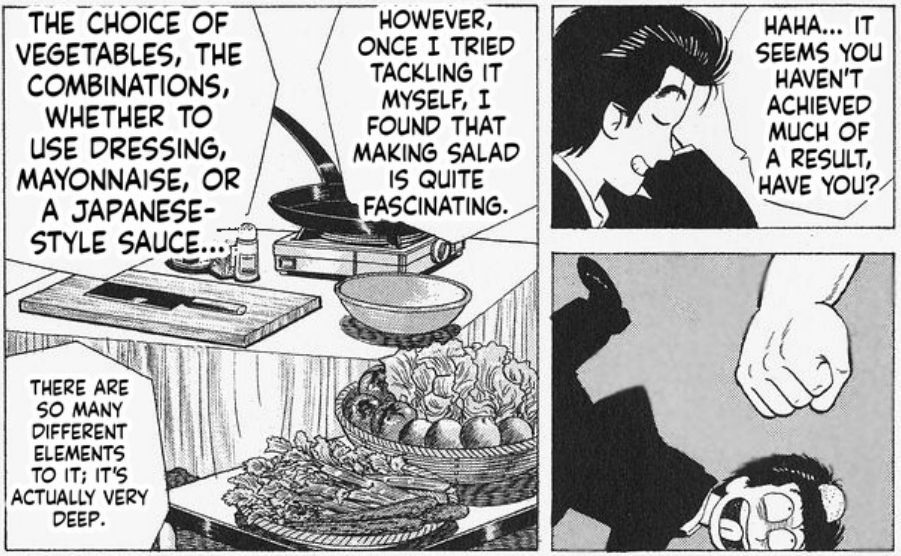
OH, SUDDENLY IT'S JAPANESE STYLE.
NEXT IS A SEAWEED AND RADISH SALAD WITH SWEET MISO DRESSING.
IT'S SO REFRESHING AND LOVELY!
THE DRESSING IS SESAME, VINEGAR, AND SOY SAUCE, WITH A HINT OF GARLIC FLAVOR.
IT'S A SPINACH AND RED TURNIP SALAD.
17
ACTUALLY, THERE IS A VERY SERIOUS REASON FOR THIS.
MMM...
WAIT, WAIT! BOSS, PLEASE EXPLAIN. WHY DID YOU SUDDENLY START MAKING SALADS?
NEXT IS...


ONE OF MY GRANDCHILDREN IS A GIRL IN THE SIXTH GRADE.
THAT GRANDDAUGHTER WAS ASSIGNED TO MAKE A SALAD FOR HER SCHOOL'S HOME ECONOMICS CLASS.
SINCE SHE'S MY GRANDCHILD, SHE TAKES AFTER ME WITH EXCELLENT TASTE AND INTUITION.
HEH, A SERIOUS REASON?
OH MY, HOW HECTIC. I WONDER WHAT IT IS.
AND AMONG THOSE PARENTS, THERE HAPPENED TO BE A PRODUCER FROM NITTO TV.
THAT MAN ATE MY GRANDDAUGHTER'S SALAD AND CAME UP WITH AN INCREDIBLE PROJECT.
HUH? THIS STORY IS STARTING TO SOUND A BIT SKETCHY...
UGH...
JUST SHUT UP AND LISTEN.
AND ON THE DAY OF THE HOME ECONOMICS PRACTICAL, THE POTATO SALAD THAT GRANDDAUGHTER MADE WAS A HUGE HIT AMONG THE PARENTS INVITED AS TASTE-TESTERS.

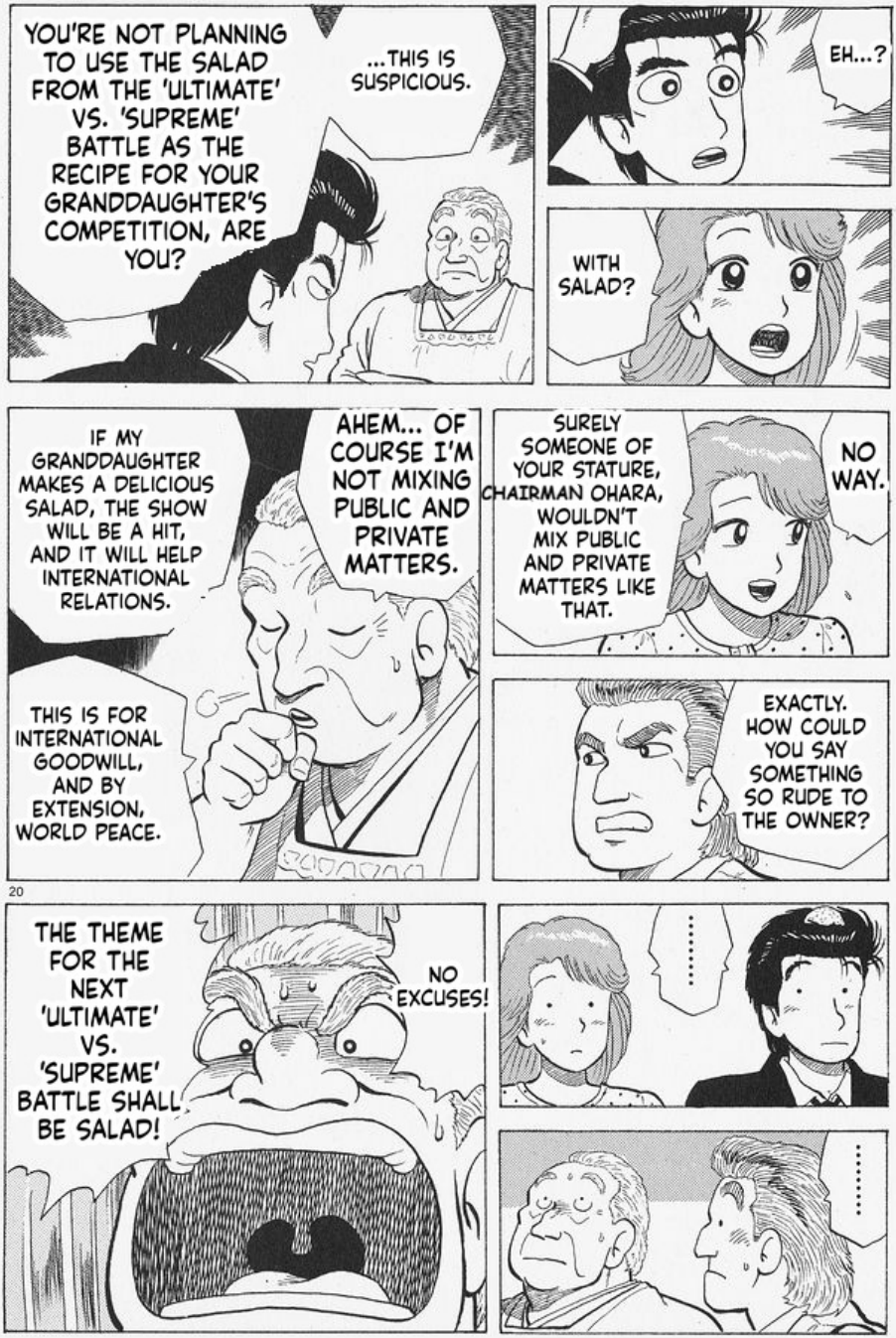
18


WHAT EXACTLY IS SO 'INCREDIBLE' ABOUT THAT!?
CHILDREN REPRESENTING COUNTRIES FROM ALL OVER THE WORLD WILL MAKE THEIR BEST SALADS AND COMPETE! ISN'T IT A GRAND IDEA!?
HE WANTS TO GATHER CHILDREN FROM ALL OVER THE WORLD AND HOLD A SALAD TOURNAMENT!

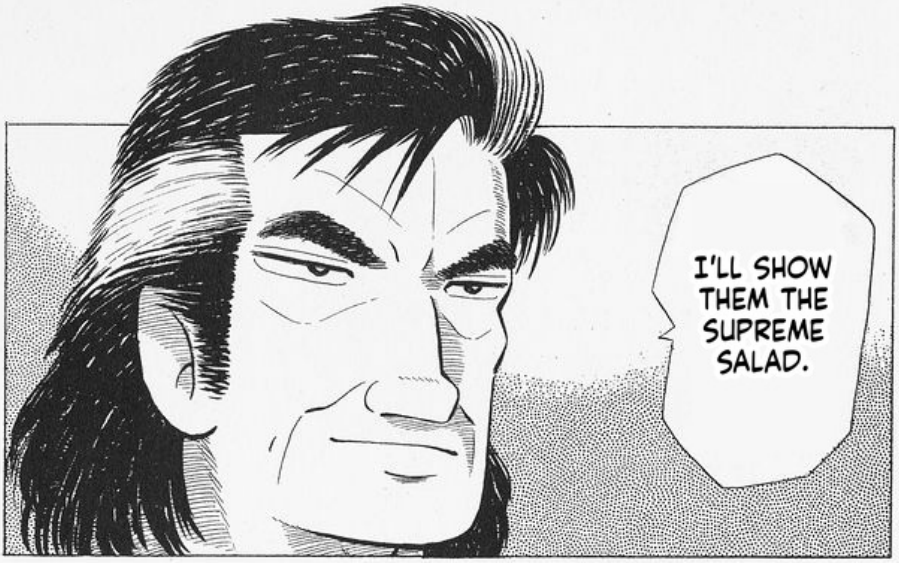

THE RESULT IS THE SALAD I JUST HAD YOU ALL EAT.
SO, I WORKED WITH MY GRANDDAUGHTER TO DEVELOP A NEW KIND OF SALAD.
THAT'S BECAUSE MY GRANDDAUGHTER WILL BE COMPETING AS THE REPRESENTATIVE OF JAPAN!
YOU FOOL! THIS IS A MAGNIFICENT PROJECT! A TRULY GRAND AND SPLENDID PLAN!


THE CHOICE OF VEGETABLES, THE COMBINATIONS, WHETHER TO USE DRESSING, MAYONNAISE, OR A JAPANESE-STYLE SAUCE...
HOWEVER, ONCE I TRIED TACKLING IT MYSELF, I FOUND THAT MAKING SALAD IS QUITE FASCINATING.
THERE ARE SO MANY DIFFERENT ELEMENTS TO IT; IT'S ACTUALLY VERY DEEP.
HAHA... IT SEEMS YOU HAVEN'T ACHIEVED MUCH OF A RESULT, HAVE YOU?

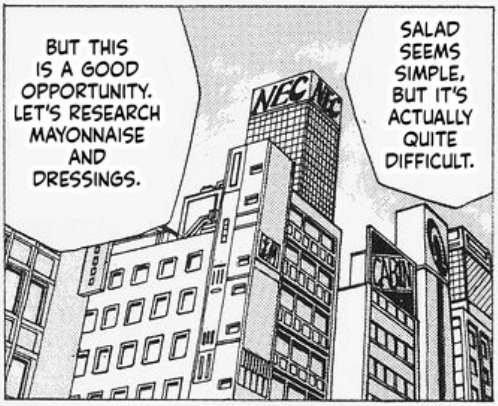
I'VE DECIDED THAT THE NEXT 'ULTIMATE MENU' VERSUS 'SUPREME MENU' SHOWDOWN WILL BE CENTERED ON SALADS.
THAT'S WHEN I HAD AN IDEA.


YOU'RE NOT PLANNING TO USE THE SALAD FROM THE 'ULTIMATE' VS. 'SUPREME' BATTLE AS THE RECIPE FOR YOUR GRANDDAUGHTER'S COMPETITION, ARE YOU?
...THIS IS SUSPICIOUS.
EH...?
WITH SALAD?
IF MY GRANDDAUGHTER MAKES A DELICIOUS SALAD, THE SHOW WILL BE A HIT, AND IT WILL HELP INTERNATIONAL RELATIONS.
AHEM... OF COURSE I'M NOT MIXING PUBLIC AND PRIVATE MATTERS.
THIS IS FOR INTERNATIONAL GOODWILL, AND BY EXTENSION, WORLD PEACE.
SURELY SOMEONE OF YOUR STATURE, CHAIRMAN OHARA, WOULDN'T MIX PUBLIC AND PRIVATE MATTERS LIKE THAT.
NO WAY.
EXACTLY. HOW COULD YOU SAY SOMETHING SO RUDE TO THE OWNER?
20
THE THEME FOR THE NEXT 'ULTIMATE' VS. 'SUPREME' BATTLE SHALL BE SALAD!
NO EXCUSES!
.....
.....

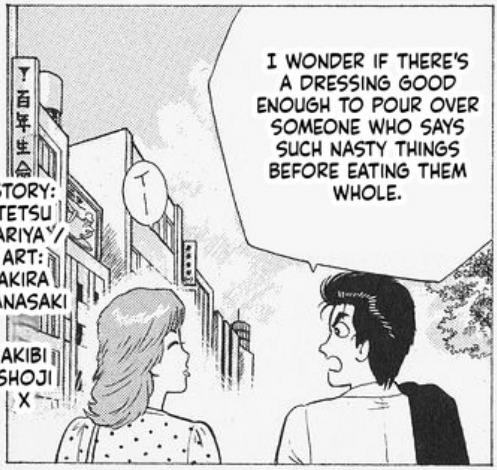
THE GOURMET CLUB
AND IT SOUNDS LIKE THE TOZAI NEWS IS EXTREMELY FIRED UP ABOUT IT.
IT SEEMS IT WAS THE PERSONAL REQUEST OF PROPRIETOR OHARA OF THE TOZAI NEWS,
IF THAT'S WHAT THEY WANT, I'LL ACCEPT THE CHALLENGE.
FINE BY ME.
BUT- A SALAD? THAT'S SO TRIVIAL IT'S ALMOST INSULTING TO SENSEI KAIBARA.
21
THEY PROBABLY CHOSE SOMETHING SIMPLE BECAUSE THEY HAVEN'T BEEN ABLE TO WIN LATELY.


I'LL SHOW THEM THE SUPREME SALAD.

I'LL ALSO NEED TO DEMYSTIFY WHY STORE-BOUGHT MAYONNAISE NEVER SPOILS.


BUT THIS IS A GOOD OPPORTUNITY. LET'S RESEARCH MAYONNAISE AND DRESSINGS.
SALAD SEEMS SIMPLE, BUT IT'S ACTUALLY QUITE DIFFICULT.
NEC

22


I WONDER IF THERE'S A DRESSING GOOD ENOUGH TO POUR OVER SOMEONE WHO SAYS SUCH NASTY THINGS BEFORE EATING THEM WHOLE.
STORY: TETSU KARIYA
ART: AKIRA HANASAKI
AKIBI SHOJI X

YOU'RE CERTAINLY ENTHUSIASTIC WHEN IT'S SOMETHING FUTAKI ASKED OF YOU.

ムッ

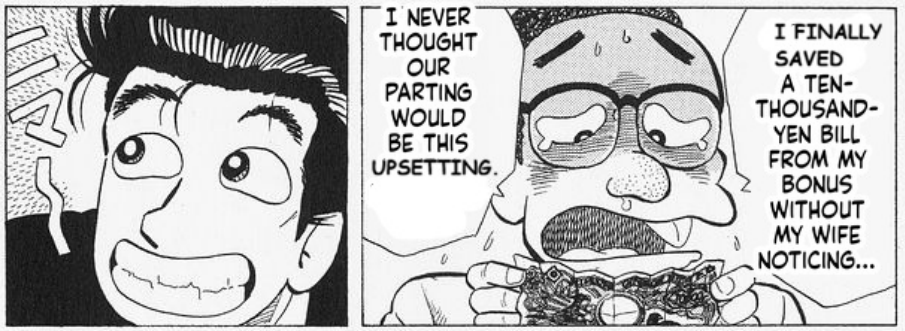
第5話
究極VS至高
サラダ勝負〈2〉

HEH HEH HEH, I GOT SOMETHING GOOD.
ドーン
JUST THINKING ABOUT IT MAKES MY MOUTH WATER.
!
WHAT! ISN'T THAT BOOZE?!
ドタドタドタ
YOU RIDICULOUS FOOL! WHAT KIND OF IDIOT SKIPS WORK TO GO BUY BOOZE?!
EEK.
ガシャン

OISHINBO 34

OH! WHAT A SMELL!
SO STRONG!
WHAT IS THIS?
プウ〜ン
WHAT DO YOU MEAN, 'WHAT'? YOU BROKE THE BOTTLE OF VINEGAR!
VINEGAR?
YOU MEAN IT ISN'T BOOZE?
THIS UPCOMING SHOWDOWN BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU' IS A SALAD BATTLE!
VINEGAR IS ESSENTIAL FOR SALAD!
THAT'S WHY I WENT AND GOT VINEGAR THAT'S PERFECT FOR SALAD, SO WE CAN WIN THE BATTLE!
う…
AND I FINALLY MANAGED TO GET THIS SPECIAL VINEGAR–!
WE CAN'T BEAT THE 'SUPREME MENU' NOW!
うぇぇ〜〜ん
HOW MUCH DID THAT COST?
TEN THOUSAND YEN FOR TWO BOTTLES.

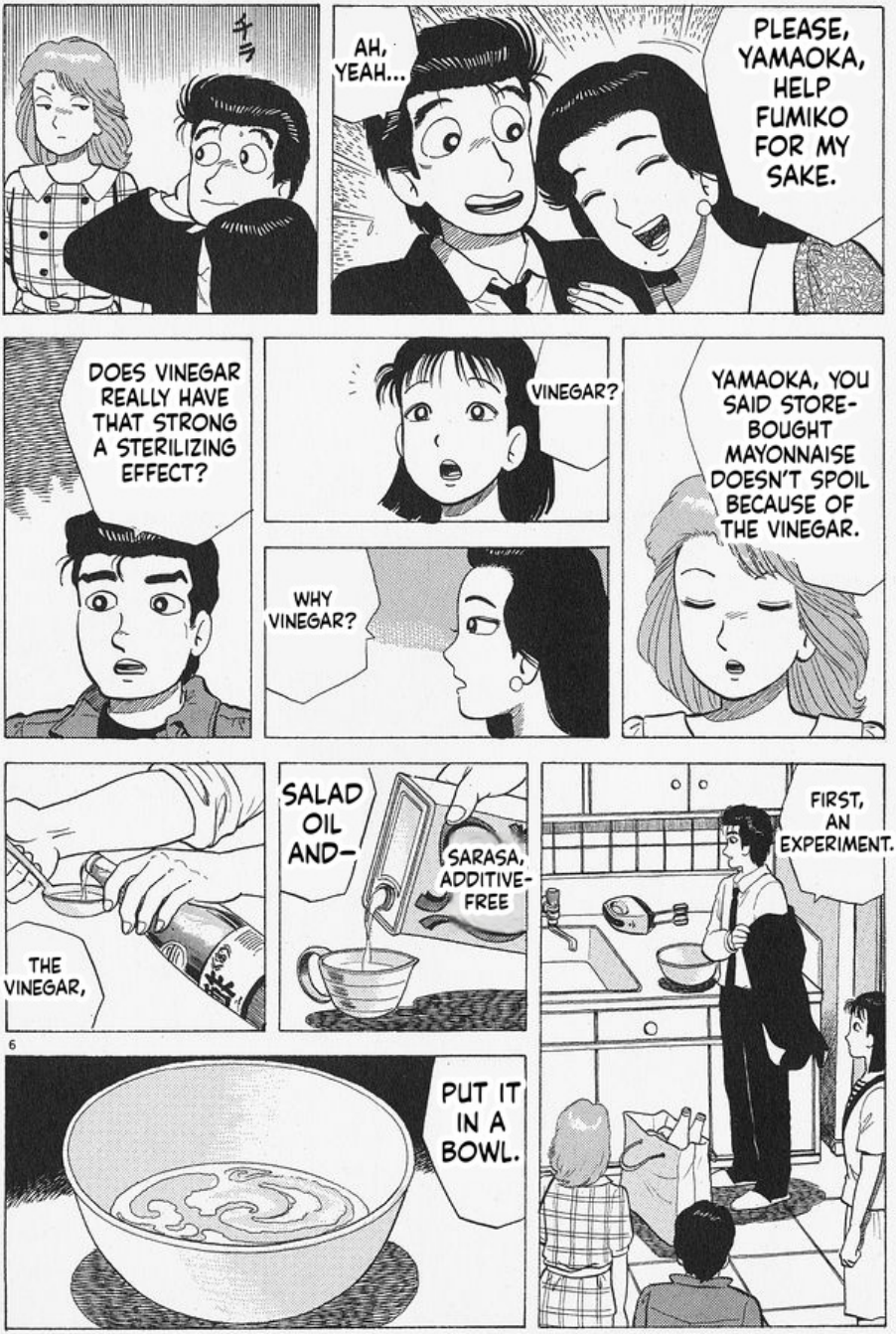
IT CAN'T BE HELPED...
TEN THOUSAND YEN?!
IT'S SPECIAL VINEGAR.

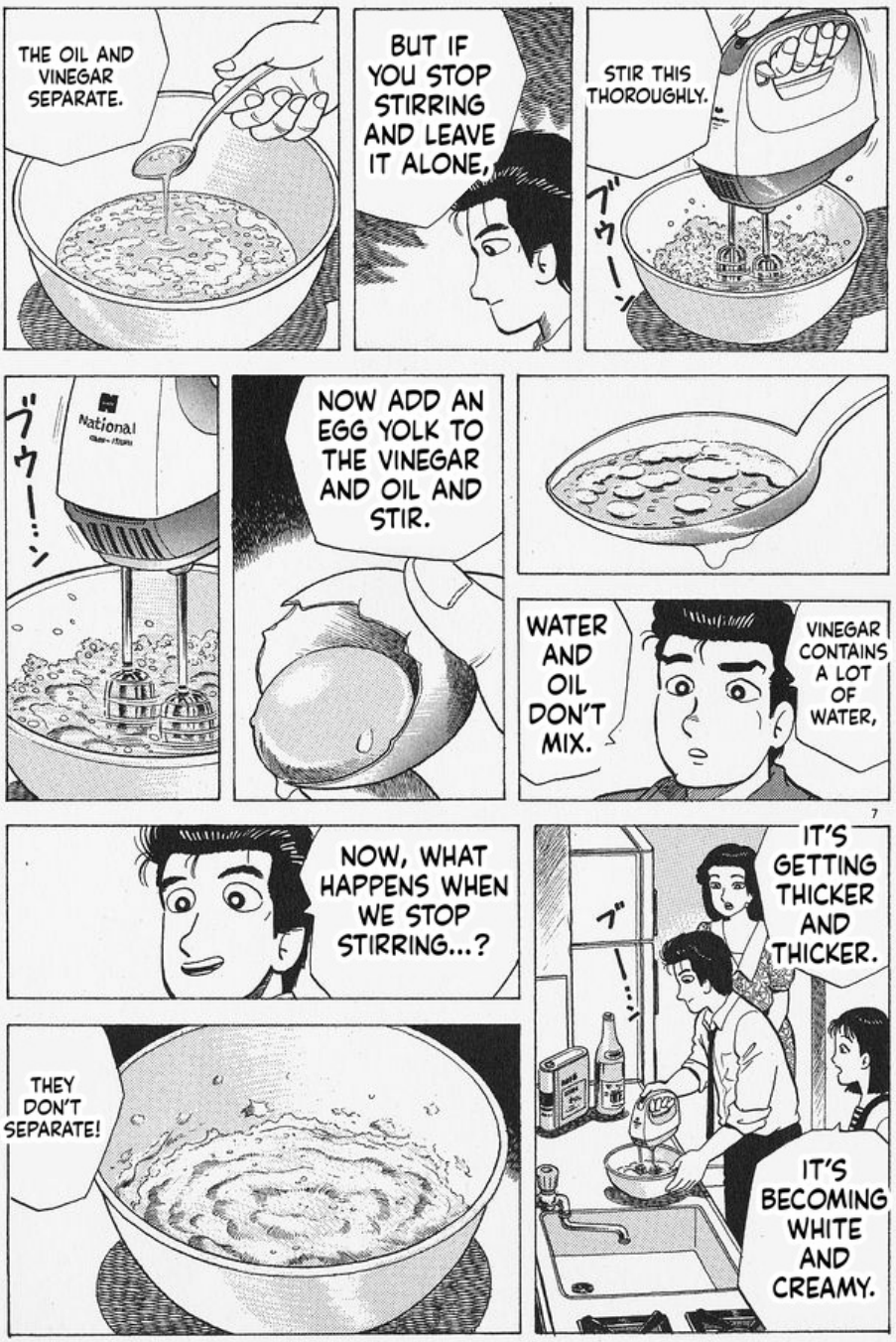

I NEVER THOUGHT OUR PARTING WOULD BE THIS UPSETTING.
I FINALLY SAVED A TEN-THOUSAND-YEN BILL FROM MY BONUS WITHOUT MY WIFE NOTICING...

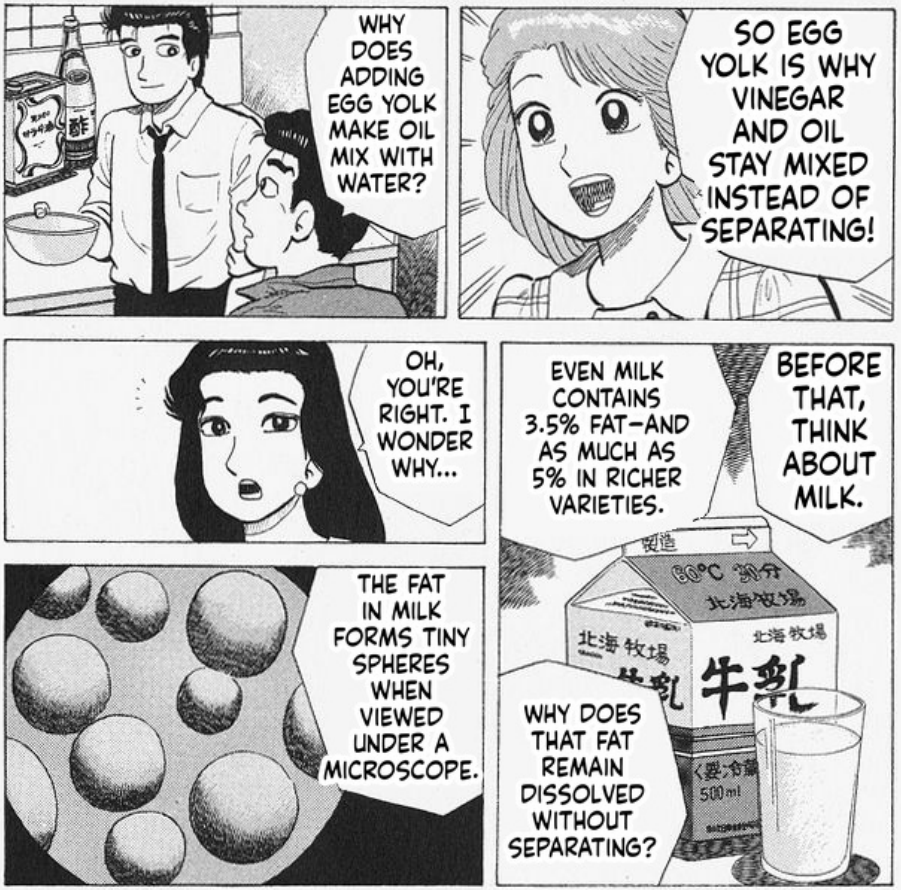
4

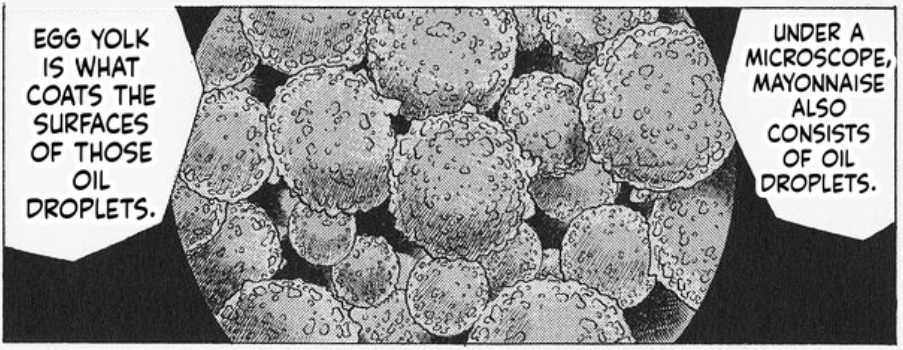
WHAT ARE YOU TALKING ABOUT? IT'S PUNISHMENT FOR WASTING VINEGAR.
DON'T YOU THINK THAT WAS A BIT TOO CRUEL TO TOMII-SAN?
YEAH.
HEY! THEY REALLY COST LESS THAN THREE THOUSAND YEN FOR TWO, YET YOU SAID TEN THOUSAND YEN!

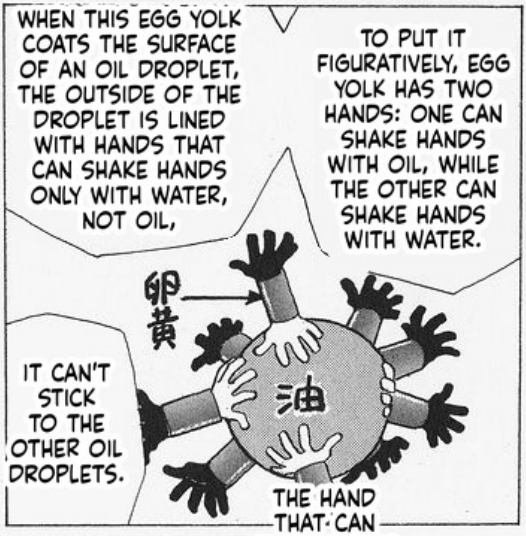
VINEGAR IS IMPORTANT, YOU KNOW.
MAYONNAISE DOESN'T SPOIL PRECISELY BECAUSE IT CONTAINS VINEGAR.
BUT IT'S REALLY HARD TO BELIEVE...
SO VINEGAR WAS THE SECRET TO MAYONNAISE NOT SPOILING?
5
YAMAOKA WILL DO ANYTHING IF I ASK HIM.
IT'S ALL RIGHT, FUMIKO.
I'M SORRY, EVERYONE. YOU'RE ALL SO BUSY, YET YOU'RE DOING THIS FOR ME.
OH.

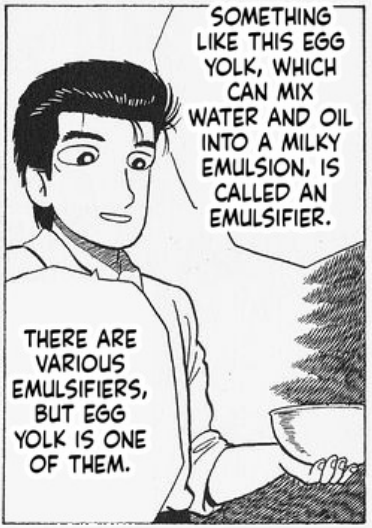

チラ
AH, YEAH...
PLEASE, YAMAOKA, HELP FUMIKO FOR MY SAKE.
DOES VINEGAR REALLY HAVE THAT STRONG A STERILIZING EFFECT?
VINEGAR?
WHY VINEGAR?
YAMAOKA, YOU SAID STORE-BOUGHT MAYONNAISE DOESN'T SPOIL BECAUSE OF THE VINEGAR.
THE VINEGAR,
SALAD OIL AND-
SARASA, ADDITIVE-FREE
FIRST, AN EXPERIMENT.
6
PUT IT IN A BOWL.

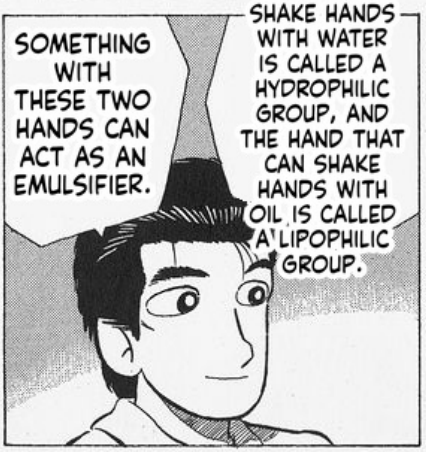

THE OIL AND VINEGAR SEPARATE.
BUT IF YOU STOP STIRRING AND LEAVE IT ALONE,
STIR THIS THOROUGHLY.
ブウーン
ブウーン
National
NOW ADD AN EGG YOLK TO THE VINEGAR AND OIL AND STIR.
WATER AND OIL DON'T MIX.
VINEGAR CONTAINS A LOT OF WATER,
7
NOW, WHAT HAPPENS WHEN WE STOP STIRRING...?
THEY DON'T SEPARATE!
ブーン
IT'S GETTING THICKER AND THICKER.
IT'S BECOMING WHITE AND CREAMY.


WHY DOES ADDING EGG YOLK MAKE OIL MIX WITH WATER?
SO EGG YOLK IS WHY VINEGAR AND OIL STAY MIXED INSTEAD OF SEPARATING!
OH, YOU'RE RIGHT. I WONDER WHY...
BEFORE THAT, THINK ABOUT MILK.
EVEN MILK CONTAINS 3.5% FAT—AND AS MUCH AS 5% IN RICHER VARIETIES.
WHY DOES THAT FAT REMAIN DISSOLVED WITHOUT SEPARATING?
THE FAT IN MILK FORMS TINY SPHERES WHEN VIEWED UNDER A MICROSCOPE.
8
FOR OIL AND WATER TO REMAIN MIXED WITHOUT SEPARATING,
THE OIL HAS TO FORM TINY SPHERES THAT REMAIN INDEPENDENT OF ONE ANOTHER.
WHEN THOSE SPHERES STICK TOGETHER AND BECOME ONE LARGE MASS,
THEY CAN NO LONGER REMAIN MIXED IN THE WATER, SO THEY RISE TO THE SURFACE.


EGG YOLK IS WHAT COATS THE SURFACES OF THOSE OIL DROPLETS.
UNDER A MICROSCOPE, MAYONNAISE ALSO CONSISTS OF OIL DROPLETS.


WHEN THIS EGG YOLK COATS THE SURFACE OF AN OIL DROPLET, THE OUTSIDE OF THE DROPLET IS LINED WITH HANDS THAT CAN SHAKE HANDS ONLY WITH WATER, NOT OIL,
TO PUT IT FIGURATIVELY, EGG YOLK HAS TWO HANDS: ONE CAN SHAKE HANDS WITH OIL, WHILE THE OTHER CAN SHAKE HANDS WITH WATER.
卵黄
油
IT CAN'T STICK TO THE OTHER OIL DROPLETS.
THE HAND THAT CAN SHAKE HANDS WITH WATER IS CALLED A HYDROPHILIC GROUP, AND THE HAND THAT CAN SHAKE HANDS WITH OIL IS CALLED A LIPOPHILIC GROUP.


SOMETHING LIKE THIS EGG YOLK, WHICH CAN MIX WATER AND OIL INTO A MILKY EMULSION, IS CALLED AN EMULSIFIER.
THERE ARE VARIOUS EMULSIFIERS, BUT EGG YOLK IS ONE OF THEM.


SOMETHING WITH THESE TWO HANDS CAN ACT AS AN EMULSIFIER.

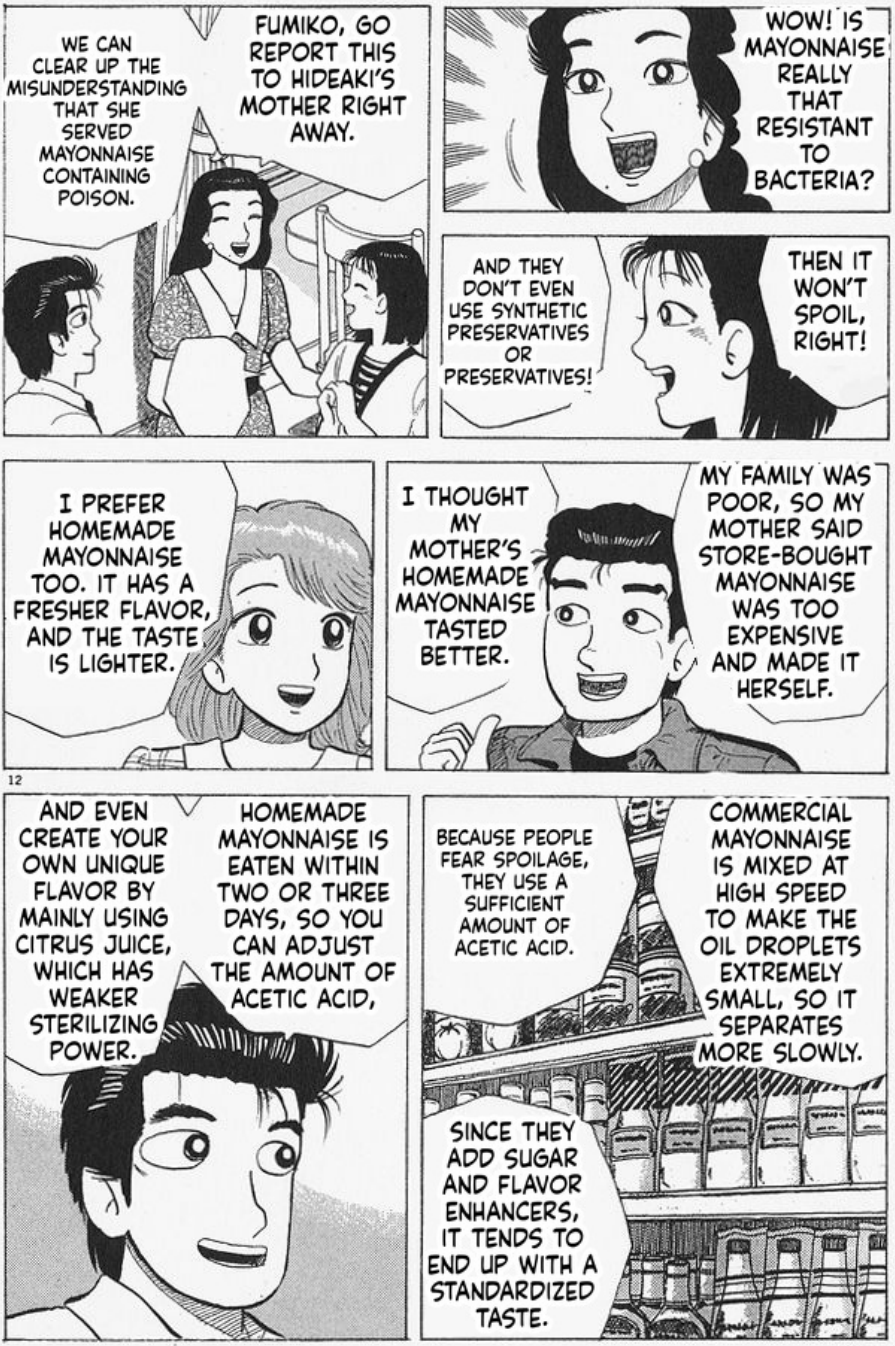
I SEE, SO EACH OIL DROPLET REMAINS INDEPENDENT.

9

THAT MEANS THE WATER AND OIL ARE MIXED TOGETHER WITHOUT SEPARATING.

THERE'S VINEGAR BETWEEN THOSE OIL DROPLETS.
PUT SIMPLY, MAYONNAISE CONSISTS OF OIL DROPLETS ENVELOPED IN EGG YOLK,
I UNDERSTAND WHY THE VINEGAR AND OIL DON'T SEPARATE AND BECOME MAYONNAISE.
BUT I STILL DON'T UNDERSTAND WHY IT DOESN'T SPOIL.
NOW IT'S STARTING TO MAKE SENSE!
OIL DROPLETS PICKLED IN EGG YOLK!
OR, FROM ANOTHER PERSPECTIVE, YOU COULD THINK OF IT AS OIL DROPLETS PICKLED IN EGG YOLK.
10
BUT SOME MANUFACTURERS MAY ALSO BE USING SYNTHETIC PRESERVATIVES, DON'T YOU THINK?
OIL DOESN'T SPOIL. THE EGG YOLK IS RAW, BUT IT COATS THE OIL DROPLETS, WHICH ARE PICKLED IN VINEGAR.
THE SECRET IS VINEGAR. ACETIC ACID, THE MAIN COMPONENT OF VINEGAR, HAS ANTISEPTIC PROPERTIES.
THAT'S WHY MAYONNAISE DOESN'T SPOIL.
酢
OIL

IF SYNTHETIC PRESERVATIVES OR ANTISEPTICS WERE USED, THEY WOULDN'T RECEIVE THE JAS MARK.
DIAMOND MAYONNAISE...
UNDER JAS STANDARDS, THE PERMITTED INGREDIENTS FOR MAYONNAISE ARE EDIBLE VEGETABLE OIL, BREWED VINEGAR, CITRUS JUICE, EGG YOLK, EGG WHITE, SALT, SUGAR, GLUCOSE, STARCH SYRUP, SPICES, CHEMICAL SEASONINGS, ACIDULANTS, AND CITRIC ACID.
JAPAN HAS WHAT IS CALLED JAS, A SYSTEM INTENDED TO GUARANTEE THE QUALITY OF FOOD PRODUCTS.
JAS
I WONDER WHETHER VINEGAR REALLY HAS SUCH A POWERFUL ANTIBACTERIAL EFFECT.
BUT... I'M STILL NOT ENTIRELY CONVINCED.
THESE DAYS, ANY MAYONNAISE MADE BY A REPUTABLE COMPANY PROBABLY HAS ONE, DON'T THEY?
OH, I SEE! SO MAYONNAISE WITH THE JAS MARK IS SAFE, RIGHT?
IN THAT CASE, YOU SHOULD READ THE BOOK PUBLISHED BY SANSUI-SHA AND WRITTEN BY TAKASHI IDO, 11
MAYONNAISE AND SALAD DRESSING: A BOOK WRITTEN BY A MAYONNAISE MAKER.
マヨネーズ屋さんが書いた
マヨネーズ・ドレッシングの本
井土 伸司
ARE INTRODUCED INTO MAYONNAISE, E. COLI DIE WITHIN SIX HOURS, WHILE STAPHYLOCOCCI AND SALMONELLA DIE WITHIN TWENTY-FOUR HOURS.
ACCORDING TO THE RESULTS OF AN EXPERIMENT DESCRIBED IN THE BOOK, WHEN BACTERIA

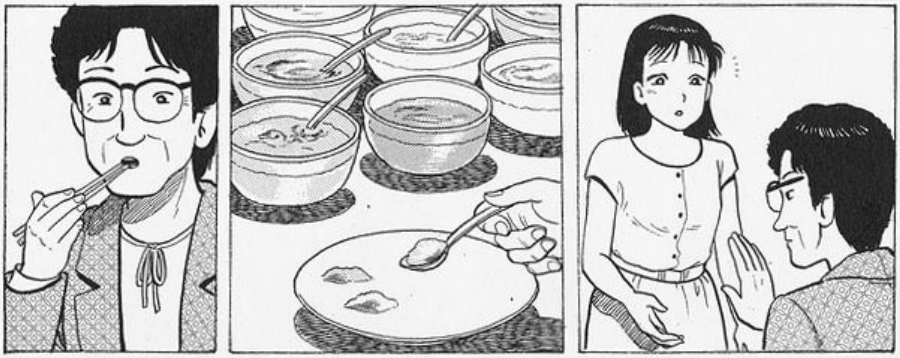

WE CAN CLEAR UP THE MISUNDERSTANDING THAT SHE SERVED MAYONNAISE CONTAINING POISON.
FUMIKO, GO REPORT THIS TO HIDEAKI'S MOTHER RIGHT AWAY.
WOW! IS MAYONNAISE REALLY THAT RESISTANT TO BACTERIA?
AND THEY DON'T EVEN USE SYNTHETIC PRESERVATIVES OR PRESERVATIVES!
THEN IT WON'T SPOIL, RIGHT!
I PREFER HOMEMADE MAYONNAISE TOO. IT HAS A FRESHER FLAVOR, AND THE TASTE IS LIGHTER.
I THOUGHT MY MOTHER'S HOMEMADE MAYONNAISE TASTED BETTER.
MY FAMILY WAS POOR, SO MY MOTHER SAID STORE-BOUGHT MAYONNAISE WAS TOO EXPENSIVE AND MADE IT HERSELF.
12
AND EVEN CREATE YOUR OWN UNIQUE FLAVOR BY MAINLY USING CITRUS JUICE, WHICH HAS WEAKER STERILIZING POWER.
HOMEMADE MAYONNAISE IS EATEN WITHIN TWO OR THREE DAYS, SO YOU CAN ADJUST THE AMOUNT OF ACETIC ACID,
BECAUSE PEOPLE FEAR SPOILAGE, THEY USE A SUFFICIENT AMOUNT OF ACETIC ACID.
COMMERCIAL MAYONNAISE IS MIXED AT HIGH SPEED TO MAKE THE OIL DROPLETS EXTREMELY SMALL, SO IT SEPARATES MORE SLOWLY.
SINCE THEY ADD SUGAR AND FLAVOR ENHANCERS, IT TENDS TO END UP WITH A STANDARDIZED TASTE.

I'LL GIVE IT A TRY!
IF YOU WANT TO EAT A TRULY DELICIOUS SALAD, I RECOMMEND MAKING IT YOURSELF.
BESIDES, IT'S ONLY NATURAL THAT FRESHLY MADE FOOD HAS A FRESHER FLAVOR.
ALL RIGHT THEN, SHALL WE TRY OUT VARIOUS KINDS OF MAYONNAISE?!
PURE
OLIVE
OIL
13

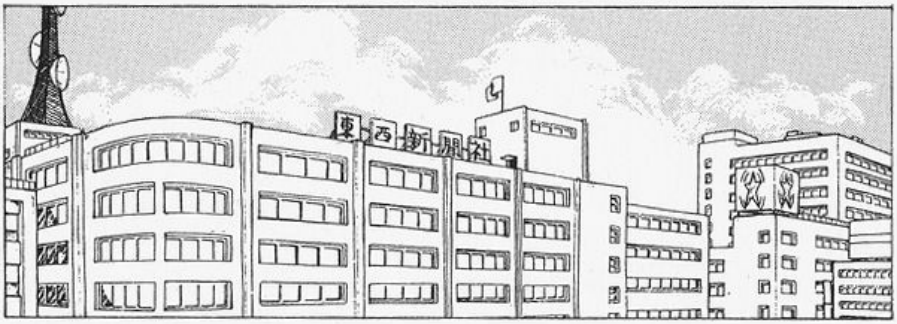
A FEW DAYS LATER...

MOM, IT WAS A MISTAKE TO CLAIM THAT THE STORE-BOUGHT MAYONNAISE FUMIKO SERVED THE OTHER DAY WAS POISONED.
COMMERCIAL MAYONNAISE DOESN'T SPOIL EVEN WITHOUT SYNTHETIC PRESERVATIVES OR PRESERVATIVES.
THAT'S BECAUSE OF VINEGAR'S STERILIZING POWER,
.....
14

SINCE YOU DON'T HAVE TO ADD ANYTHING UNNECESSARY, IT'S MUCH PURER.
AND IF YOU MAKE IT YOURSELF, YOU CAN AVOID ADDITIVES LIKE ARTIFICIAL FLAVOR ENHANCERS, SUGAR, ACIDULANTS, AND SO ON.
I DIDN'T REALIZE THAT MAKING IT MYSELF WOULD LET ME CREATE MAYONNAISE WITH MANY MORE DISTINCTIVE FLAVORS, GREATLY INCREASING THE PLEASURE OF EATING SALAD.
BUT IT WAS FOOLISH OF ME TO SERVE STORE-BOUGHT MAYONNAISE BACK THEN.
THIS ONE IS COTTONSEED OIL, RICE VINEGAR, SUDACHI JUICE, JAPANESE MUSTARD, AND POWDERED SANSHO PEPPER.
AND I MADE IT WITH WESTERN MUSTARD.
THIS MAYONNAISE IS MADE WITH OLIVE OIL AND WINE VINEGAR,
THIS ONE IS A BLEND OF SAFFLOWER AND COTTONSEED OILS, WINE VINEGAR, AND WESTERN MUSTARD...
THIS ONE IS OLIVE OIL, RICE VINEGAR, AND JAPANESE MUSTARD.
15



FUMIKO, THIS TURNED OUT WONDERFULLY.
MOTHER.
JUST CHANGING THE OIL CAN MAKE IT LIGHTER OR HEAVIER, CAN'T IT?
IT'S FASCINATING HOW DIFFERENT THE FLAVOR IS BETWEEN RICE VINEGAR AND WINE VINEGAR.
FUMIKO, YOU'RE SUCH AN HONEST AND KIND-HEARTED PERSON.
ALMOST TOO GOOD FOR HIDEAKI.
PLEASE TAKE GOOD CARE OF HIDEAKI.
I'M SORRY ABOUT THE OTHER DAY. I WENT TOO FAR.
AND YOU EVEN LOOKED INTO WHY COMMERCIALLY MADE MAYONNAISE DOESN'T SPOIL, AND MADE US SO MANY DIFFERENT KINDS OF MAYONNAISE...
16
MOM!

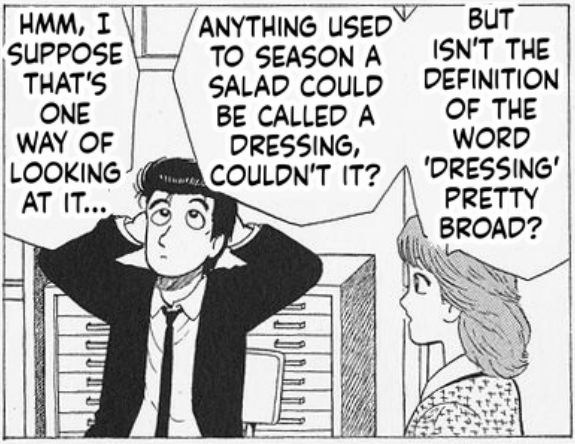


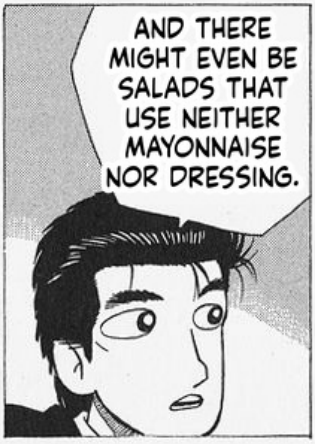
THERE ARE ALL SORTS OF DRESSINGS, TOO.
HMM... BUT SALAD ISN'T JUST ABOUT MAYONNAISE, YOU KNOW.

DRESSING, HUH...

IT WAS GOOD PREPARATION FOR MAKING THE 'ULTIMATE' SALAD.
IT WAS REALLY INTERESTING TRYING TO MAKE ALL KINDS OF MAYONNAISE.

17


HMM, I SUPPOSE THAT'S ONE WAY OF LOOKING AT IT...
ANYTHING USED TO SEASON A SALAD COULD BE CALLED A DRESSING, COULDN'T IT?
BUT ISN'T THE DEFINITION OF THE WORD 'DRESSING' PRETTY BROAD?


AND THERE MIGHT EVEN BE SALADS THAT USE NEITHER MAYONNAISE NOR DRESSING.

THERE'S A LOT WE NEED TO THINK ABOUT...
IF THE 'SUPREME MENU' TEAM PRESENTS ONE...
THAT SAID, A SALAD THAT BREAKS THE PRECONCEPTION THAT SALADS ARE MEANT TO BE EATEN WITH MAYONNAISE OR DRESSING,
URP.
MR. YAMAOKA!
OH MY!
18
OH, THAT'S GREAT...
IT'S ALL THANKS TO YOU, MR. YAMAOKA. THANK YOU VERY MUCH.
FUMIKO HIT IT OFF WITH HIDEAKI'S MOTHER!
DAMN YOU!

MARIKO, YOU'RE SO LUCKY TO HAVE SUCH A WONDERFUL BOYFRIEND.
JUST IMAGINE HOW HARD HE'D WORK IF IT WERE FOR ME.
SEE? JUST LIKE I SAID. MR. YAMAOKA WORKS THIS HARD EVEN FOR MY FRIEND.
バーイ
SEE YOU LATER, MR. YAMAOKA.
OH.
WHAT?
NGA.
ドカ
KIEEE-!
GYAAAH!
ジロ
19
UM... MAYBE SOME REFERENCES ON SALADS IN THE LIBRARY...

ACCORDING TO THAT RECEIPT, IT'S 2,850 YEN FOR TWO BOTTLES! HE'S A BIG-TIME THIEF WHO SWINDLED ME-!
カ
カ
カ
THIS GUY! HE TOOK MONEY FROM ME CLAIMING TWO BOTTLES OF VINEGAR COST 10,000 YEN, THEN GREEDILY BILLED ACCOUNTING FOR IT TOO!

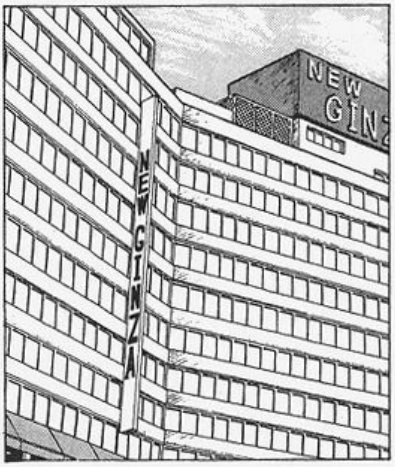
SHUT UP-!
ボキ
ボキ
EEK! HELP, HE'S TRYING TO KILL ME!

LET'S GO, KURITA.
UNDERSTOOD. I WON'T STOP YOU -PLEASE, GO RIGHT AHEAD.

YES, PLEASE.

20

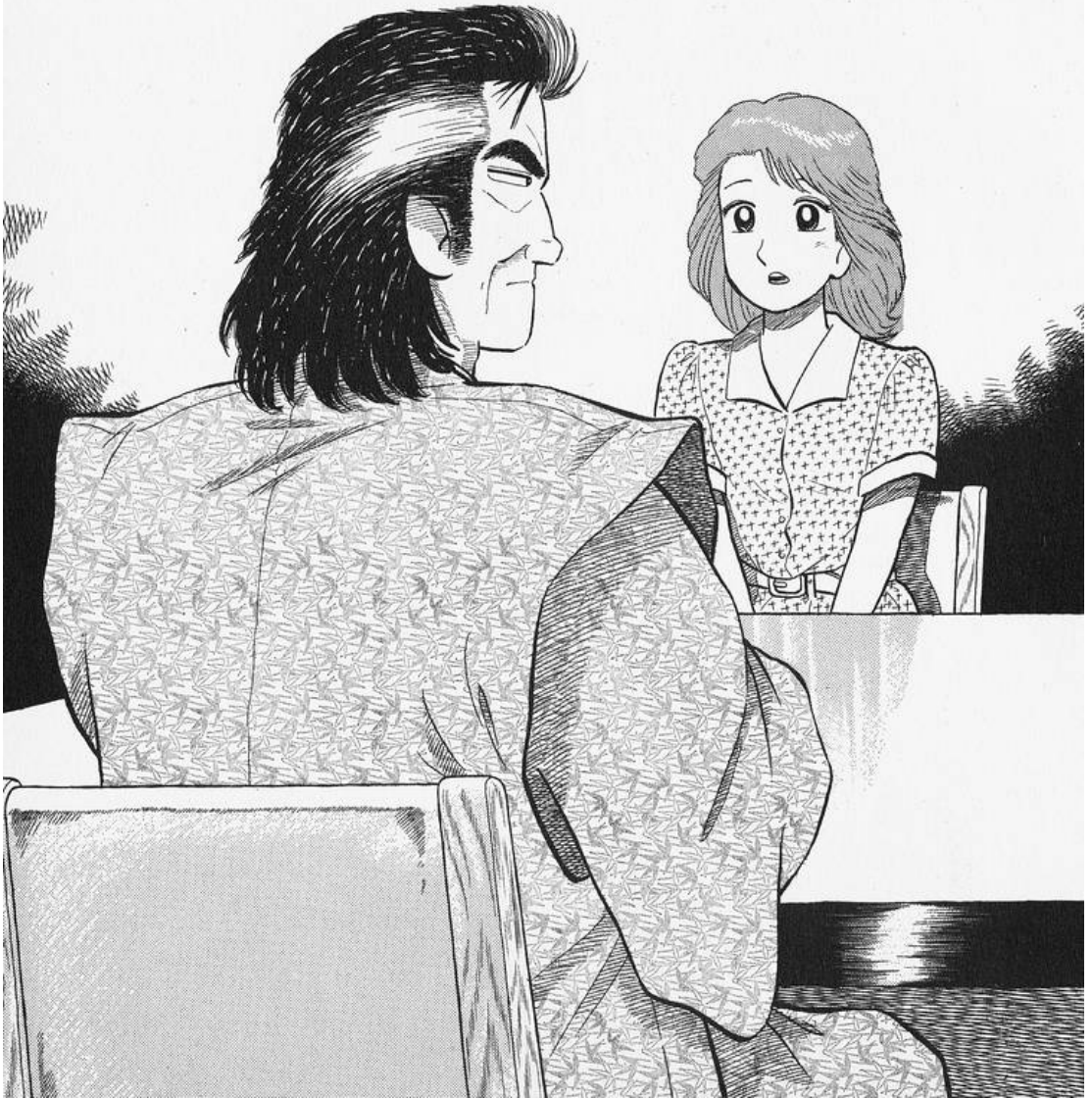
WE NEED TO EXAMINE THE REALITY OF COMMERCIALLY AVAILABLE DRESSINGS FOR REFERENCE AS WELL...


NEW GINZA
NEW GIN

THIS IS MY JOB TOO, AFTER ALL.
REGARDLESS OF WHAT YAMAOKA-SAN DOES,
YAMAOKA-SAN LEFT WITH FUTAKI-SAN, BUT I WONDER WHERE THEY WENT.....
WELL, WHAT A HASTILY SLAPPED-TOGETHER EFFORT.
AH!
21
N-NO, THAT'S NOT IT, I JUST.....
HOW SAD. EXPECTING TO STEAL SOME WISDOM FROM A PLACE LIKE THIS.
RESEARCHING STORE-BOUGHT DRESSINGS AT THIS LATE STAGE TO PREPARE FOR THE SALAD SHOWDOWN?

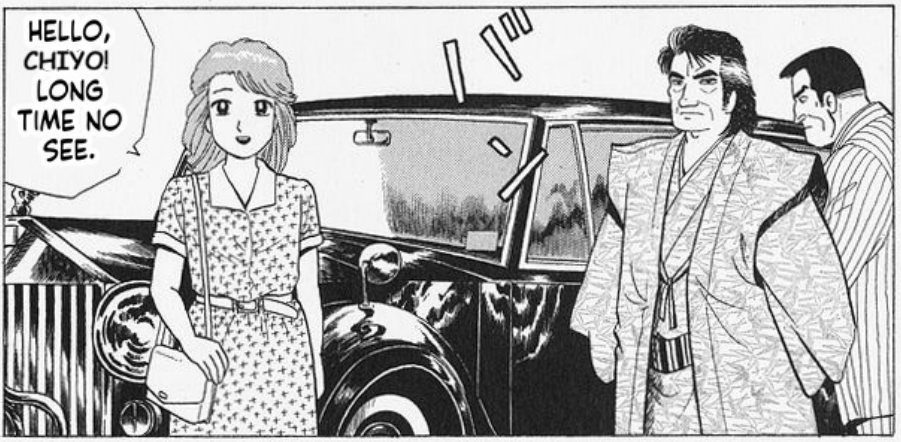
HMM...
I'M ALONE.
IS HE NOT HERE?
WHERE IS SHIRO?
THERE'S SOMETHING I'D LIKE TO DISCUSS. COULD YOU SET ASIDE SOME TIME?
22
WHAT! YOU WANT TO TALK TO ME?!

第5話
究極VS至高 サラダ勝負〈3〉



OH MY, YUKO!

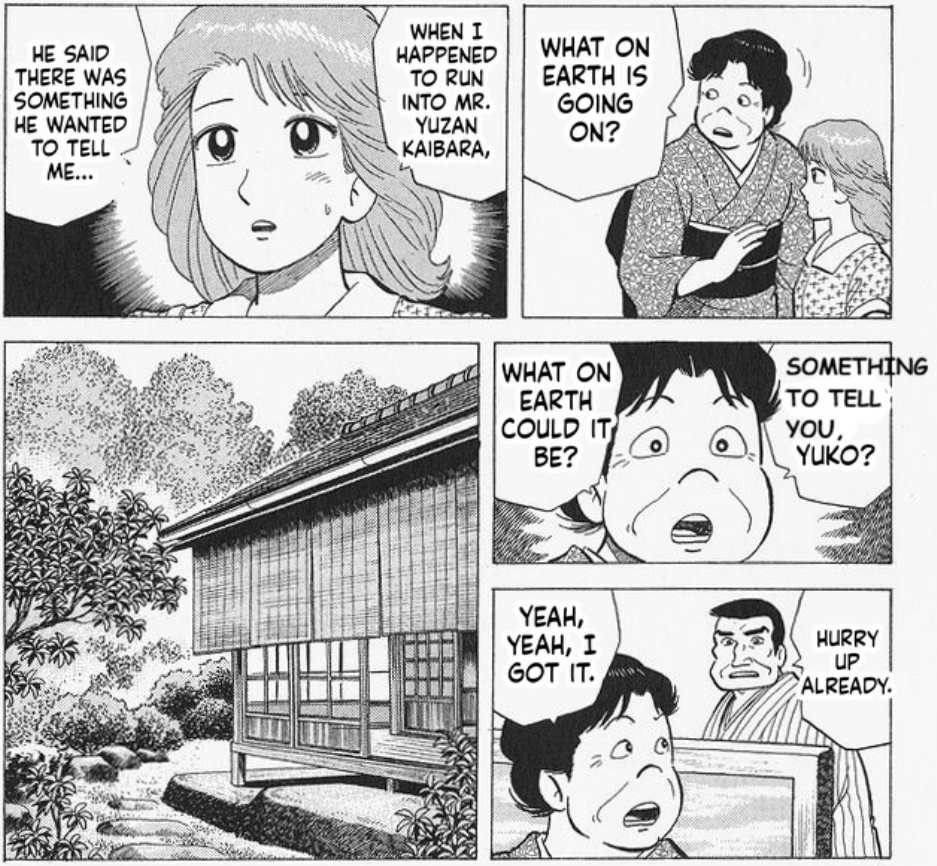
食糞倶楽部

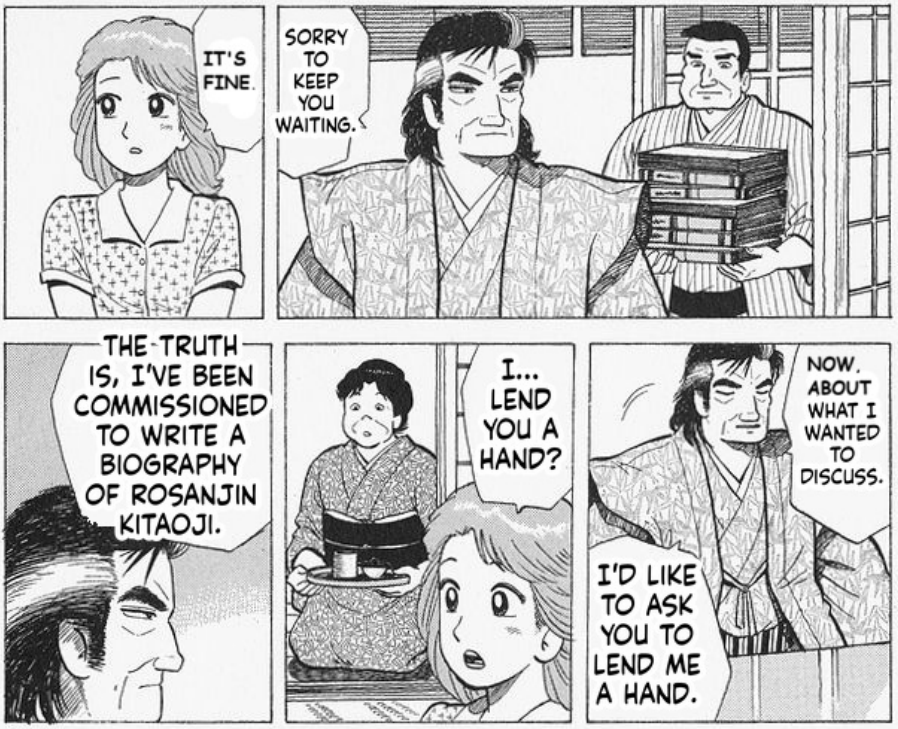

HELLO, CHIYO! LONG TIME NO SEE.

2

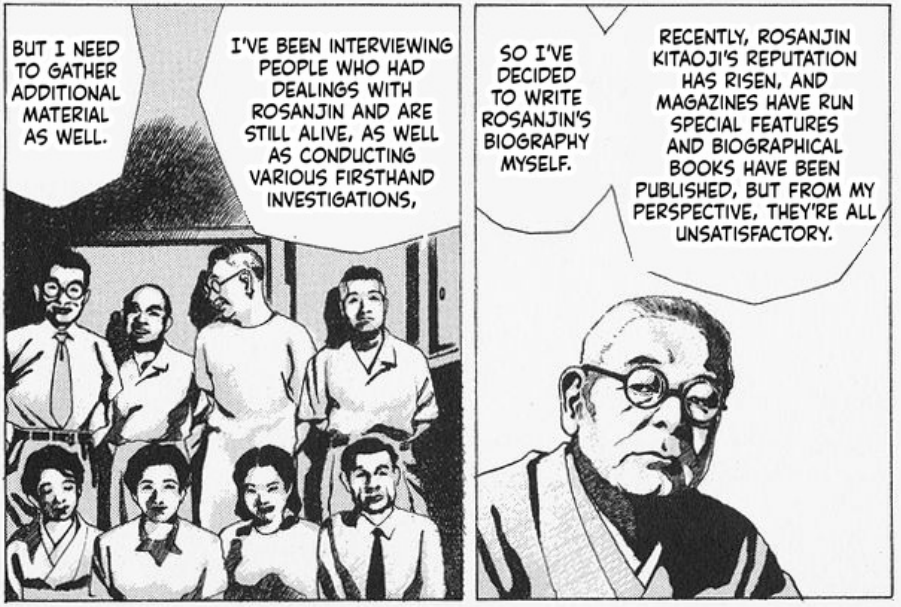
YES, YES.
SHOW THEM INTO THE BACK ROOM.

WOW, THAT STARTLED ME.
KAIBARA-SENSEI BROUGHT YOU HERE?

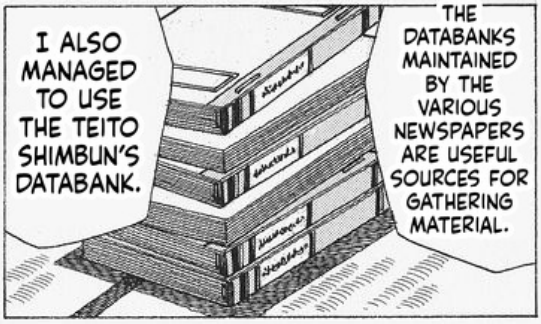

HE SAID THERE WAS SOMETHING HE WANTED TO TELL ME...
WHEN I HAPPENED TO RUN INTO MR. YUZAN KAIBARA,
WHAT ON EARTH IS GOING ON?
WHAT ON EARTH COULD IT BE?
SOMETHING TO TELL YOU, YUKO?
YEAH, YEAH, I GOT IT.
HURRY UP ALREADY.
3

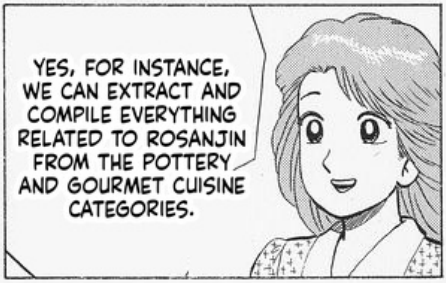

IT'S FINE.
SORRY TO KEEP YOU WAITING.
THE TRUTH IS, I'VE BEEN COMMISSIONED TO WRITE A BIOGRAPHY OF ROSANJIN KITAOJI.
I... LEND YOU A HAND?
NOW, ABOUT WHAT I WANTED TO DISCUSS.
I'D LIKE TO ASK YOU TO LEND ME A HAND.

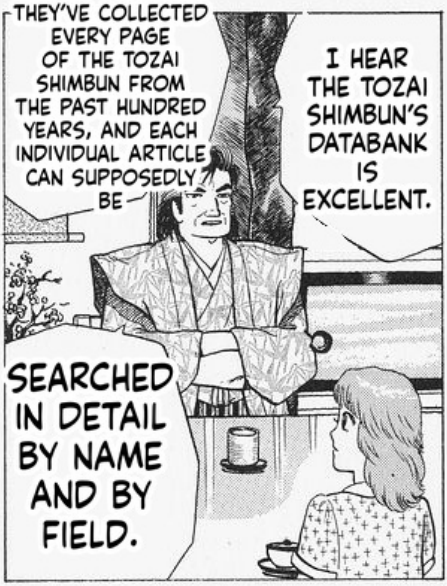
4

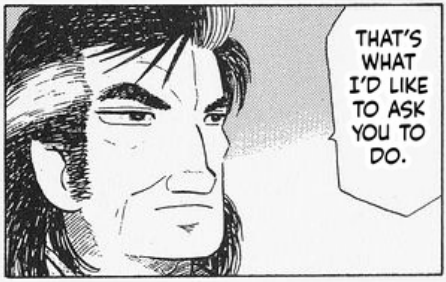

BUT I NEED TO GATHER ADDITIONAL MATERIAL AS WELL.
I'VE BEEN INTERVIEWING PEOPLE WHO HAD DEALINGS WITH ROSANJIN AND ARE STILL ALIVE, AS WELL AS CONDUCTING VARIOUS FIRSTHAND INVESTIGATIONS,
SO I'VE DECIDED TO WRITE ROSANJIN'S BIOGRAPHY MYSELF.
RECENTLY, ROSANJIN KITAOJI'S REPUTATION HAS RISEN, AND MAGAZINES HAVE RUN SPECIAL FEATURES AND BIOGRAPHICAL BOOKS HAVE BEEN PUBLISHED, BUT FROM MY PERSPECTIVE, THEY'RE ALL UNSATISFACTORY.

MY, THAT'S QUITE A LOT.

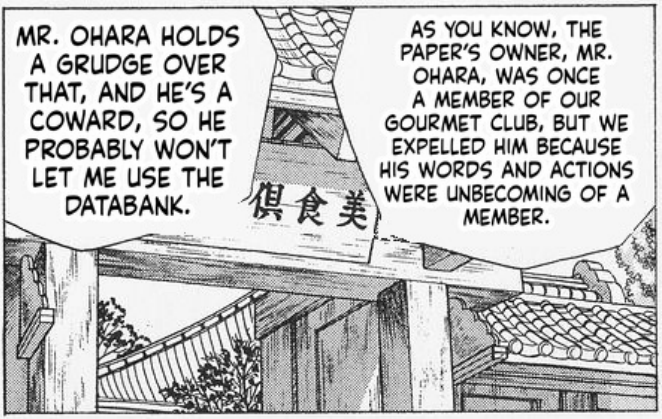

I ALSO MANAGED TO USE THE TEITO SHIMBUN'S DATABANK.
THE DATABANKS MAINTAINED BY THE VARIOUS NEWSPAPERS ARE USEFUL SOURCES FOR GATHERING MATERIAL.


YES, FOR INSTANCE, WE CAN EXTRACT AND COMPILE EVERYTHING RELATED TO ROSANJIN FROM THE POTTERY AND GOURMET CUISINE CATEGORIES.


THEY'VE COLLECTED EVERY PAGE OF THE TOZAI SHIMBUN FROM THE PAST HUNDRED YEARS, AND EACH INDIVIDUAL ARTICLE CAN SUPPOSEDLY BE
I HEAR THE TOZAI SHIMBUN'S DATABANK IS EXCELLENT.
SEARCHED IN DETAIL BY NAME AND BY FIELD.

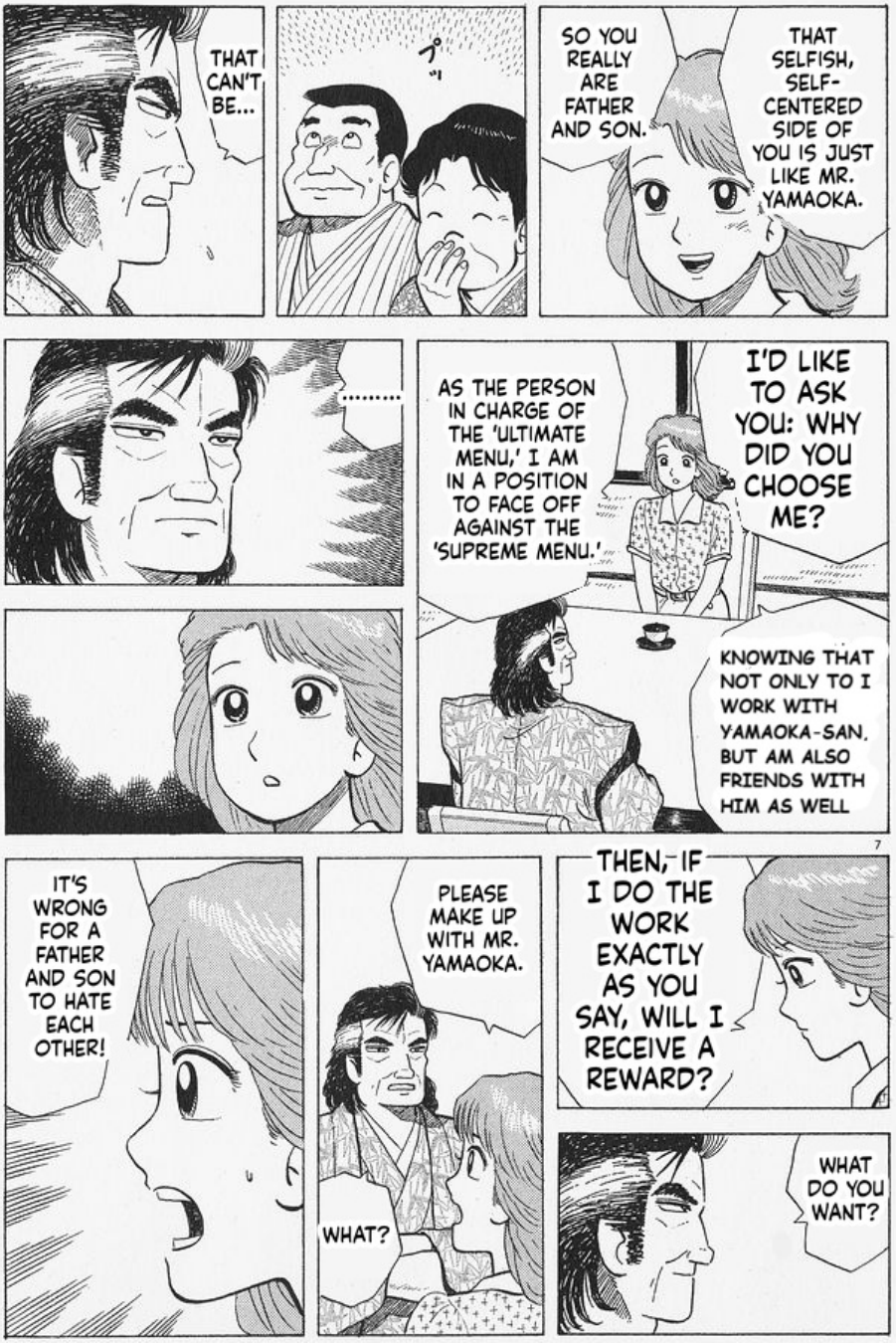

THAT'S WHAT I'D LIKE TO ASK YOU TO DO.

5

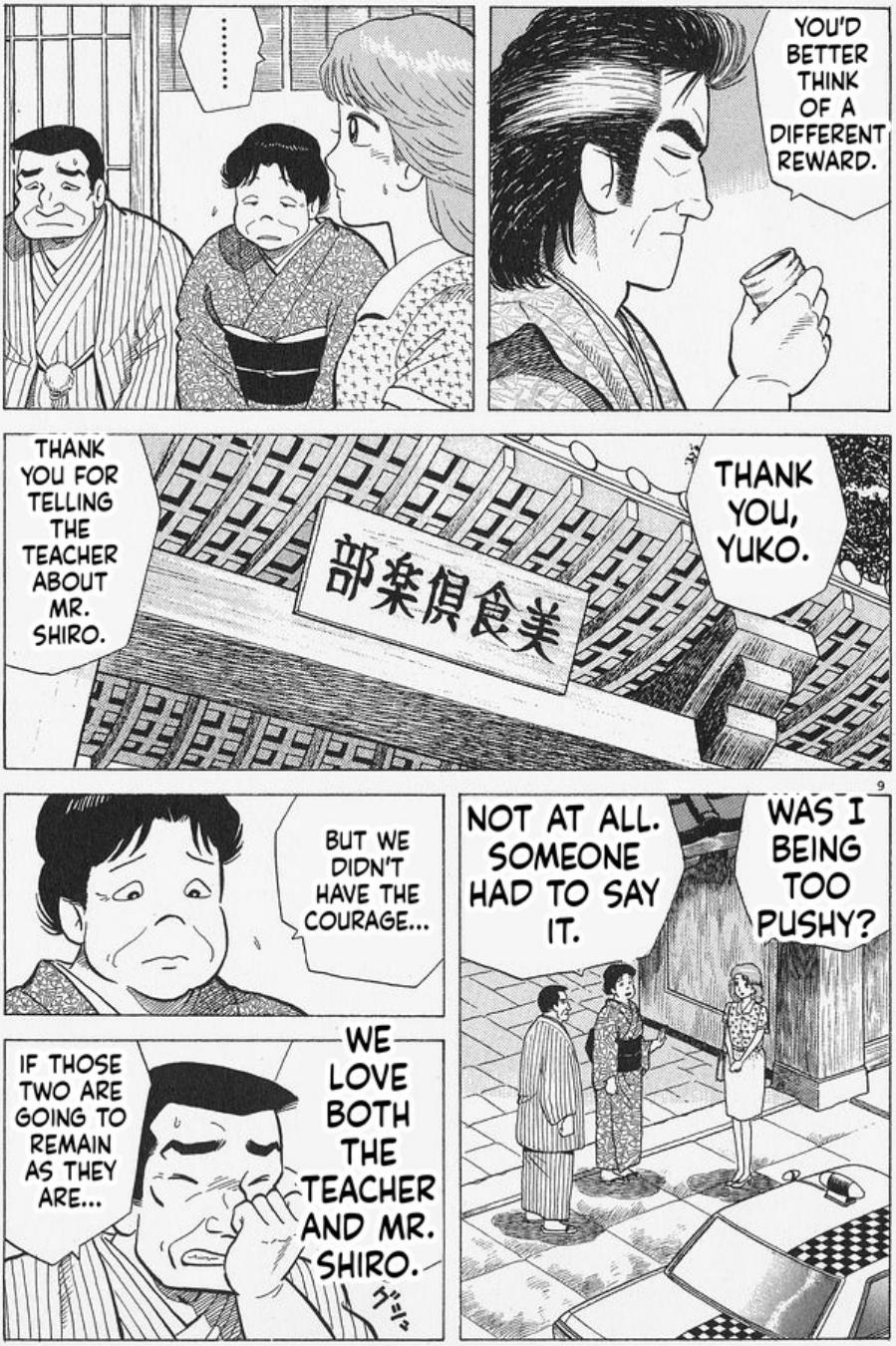

MR. OHARA HOLDS A GRUDGE OVER THAT, AND HE'S A COWARD, SO HE PROBABLY WON'T LET ME USE THE DATABANK.
AS YOU KNOW, THE PAPER'S OWNER, MR. OHARA, WAS ONCE A MEMBER OF OUR GOURMET CLUB, BUT WE EXPELLED HIM BECAUSE HIS WORDS AND ACTIONS WERE UNBECOMING OF A MEMBER.
倶食美

WH... ME?

YES.
THEN I'LL BE HELPING YOU, MR. KAIBARA, WITHOUT THE COMPANY PRESIDENT'S KNOWLEDGE.
WHY SHOULD I BETRAY MY OWN COMPANY TO HELP YOU, MR. KAIBARA?
THAT'S...
IT CAN'T BE HELPED IF WE'RE TO COMPLETE A WORTHY BIOGRAPHY OF ROSANJIN.
I WOULD BE BETRAYING MY COMPANY, BUT...
6
DON'T YOU WANT TO HELP COMPLETE THE BIOGRAPHY OF THE GREAT ARTIST ROSANJIN?
WELL... HOW SELFISH...
WHAT'S SO FUNNY?
ﾅｽ

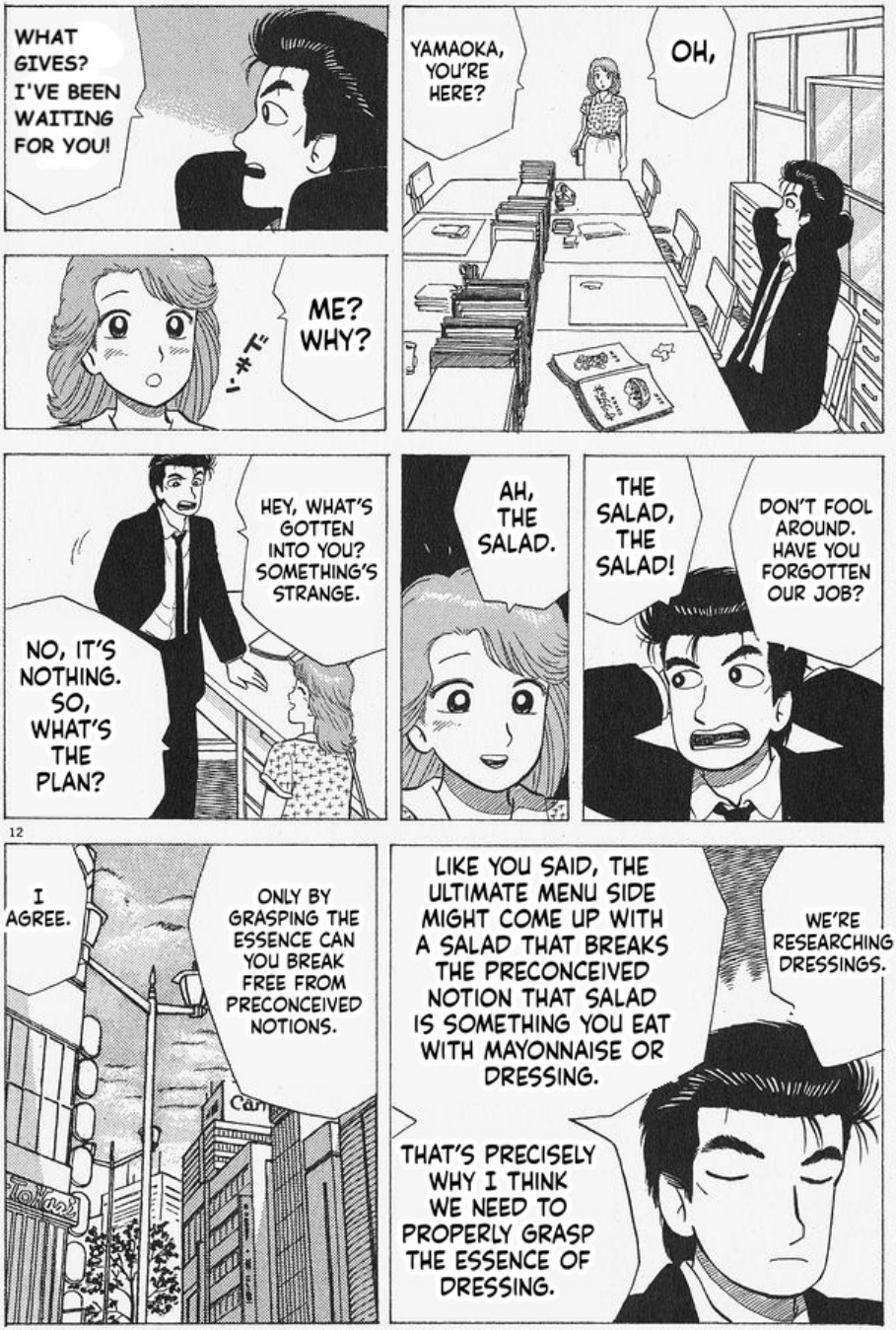

THAT CAN'T BE...
プ
SO YOU REALLY ARE FATHER AND SON.
THAT SELFISH, SELF-CENTERED SIDE OF YOU IS JUST LIKE MR. YAMAOKA.
.....
I'D LIKE TO ASK YOU: WHY DID YOU CHOOSE ME?
AS THE PERSON IN CHARGE OF THE 'ULTIMATE MENU,' I AM IN A POSITION TO FACE OFF AGAINST THE 'SUPREME MENU.'
KNOWING THAT NOT ONLY TO I WORK WITH YAMAOKA-SAN, BUT AM ALSO FRIENDS WITH HIM AS WELL
7
IT'S WRONG FOR A FATHER AND SON TO HATE EACH OTHER!
PLEASE MAKE UP WITH MR. YAMAOKA.
WHAT?
THEN, IF I DO THE WORK EXACTLY AS YOU SAY, WILL I RECEIVE A REWARD?
WHAT DO YOU WANT?

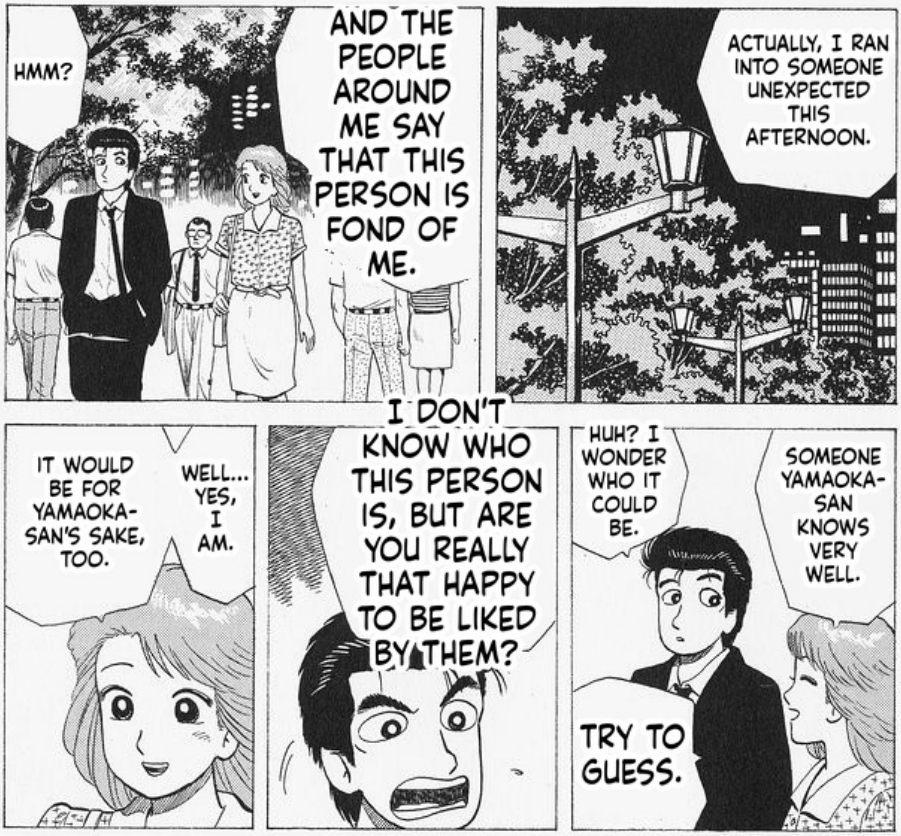
IT'S TOO PAINFUL FOR ME TO WATCH.
SEEING A FATHER AND SON FIGHT. WHATEVER IT WAS, CAN YOU NOT MAKE PEACE WITH EACH OTHER?
IF YOU REACHED OUT TO MR. YAMAOKA, I THINK HE WOULD OPEN HIS HEART TO YOU.
EH...
WHY ARE YOU SO DETERMINED TO TAKE SHIRO'S SIDE?
ガヤ...
8
WOULD YOU REALLY GO THAT FAR FOR ONE MAN JUST BECAUSE HE'S A COWORKER?
BUT... UM... WELL...


.....
YOU'D BETTER THINK OF A DIFFERENT REWARD.
THANK YOU FOR TELLING THE TEACHER ABOUT MR. SHIRO.
美食倶楽部
THANK YOU, YUKO.
9
BUT WE DIDN'T HAVE THE COURAGE...
NOT AT ALL. SOMEONE HAD TO SAY IT.
WAS I BEING TOO PUSHY?
IF THOSE TWO ARE GOING TO REMAIN AS THEY ARE...
WE LOVE BOTH THE TEACHER AND MR. SHIRO.
グッ

SENSEI AND SHIRO-SAMA CAN MAKE UP!
IF YUKO MARRIES SHIRO-SAMA,
I'VE GOT HOPE AFTER WHAT HAPPENED TODAY!
ドン
WHY ARE YOU SNIVELING?!
THAT'S...
SENSEI RECOGNIZES YUKO. HE LIKES HER.
WH-WHAT?!
10
THAT'S RIGHT!
I'M NOT LETTING YUKO GET AWAY!
EXCUSE ME. DRIVER, TAKE ME TO TOZAI NEWS.
OTHERWISE, THAT DIFFICULT MAN WOULD NEVER ASK SOMEONE ELSE TO DO A JOB LIKE THAT.
MM, THAT'S FOR SURE.
ALL RIGHT, I'VE MADE UP MY MIND. I'M GOING TO MAKE SURE YUKO MARRIES SHIRO-SAMA, NO MATTER WHAT!
グッ

NEC
CABIN
DID YUZAN KAIBARA REALLY TAKE A LIKING TO ME...?
ブウウー
BY THE WAY... WHY WAS YUZAN KAIBARA AT THE DEPARTMENT STORE'S MAYONNAISE AND DRESSING SECTION...?
NO WAY... THERE'S NOTHING ABOUT ME HE COULD POSSIBLY LIKE...
11
.....

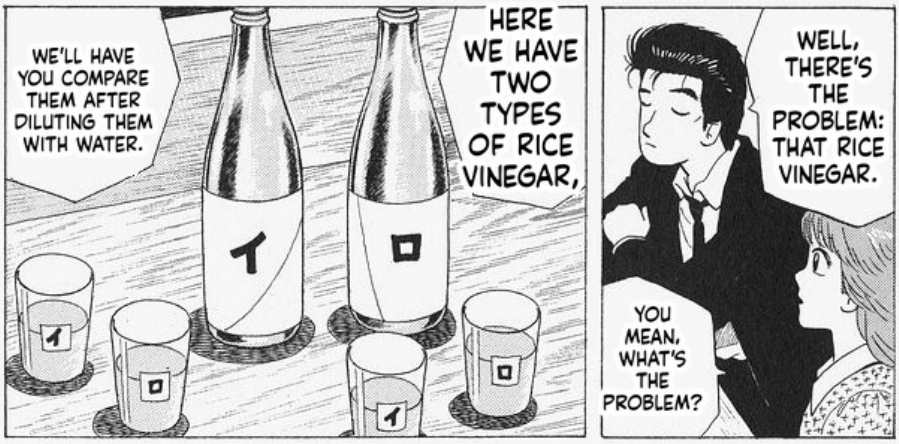

WHAT GIVES? I'VE BEEN WAITING FOR YOU!
YAMAOKA, YOU'RE HERE?
OH,
ME? WHY?
ドキッ
HEY, WHAT'S GOTTEN INTO YOU? SOMETHING'S STRANGE.
NO, IT'S NOTHING. SO, WHAT'S THE PLAN?
AH, THE SALAD.
THE SALAD, THE SALAD!
DON'T FOOL AROUND. HAVE YOU FORGOTTEN OUR JOB?
12
I AGREE.
ONLY BY GRASPING THE ESSENCE CAN YOU BREAK FREE FROM PRECONCEIVED NOTIONS.
LIKE YOU SAID, THE ULTIMATE MENU SIDE MIGHT COME UP WITH A SALAD THAT BREAKS THE PRECONCEIVED NOTION THAT SALAD IS SOMETHING YOU EAT WITH MAYONNAISE OR DRESSING.
THAT'S PRECISELY WHY I THINK WE NEED TO PROPERLY GRASP THE ESSENCE OF DRESSING.
WE'RE RESEARCHING DRESSINGS.

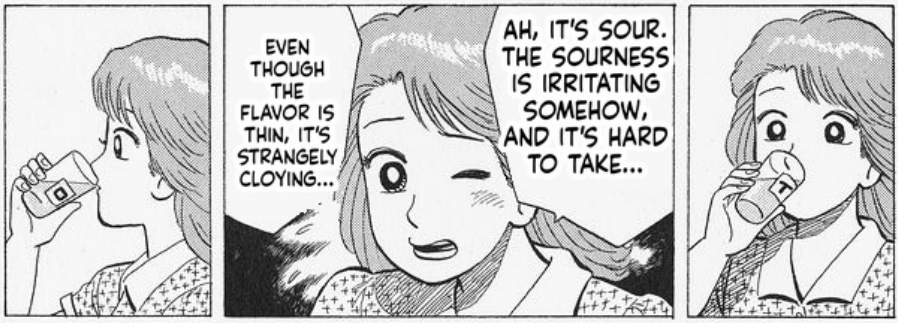

HMM?
AND THE PEOPLE AROUND ME SAY THAT THIS PERSON IS FOND OF ME.
ACTUALLY, I RAN INTO SOMEONE UNEXPECTED THIS AFTERNOON.
IT WOULD BE FOR YAMAOKA-SAN'S SAKE, TOO.
WELL... YES, I AM.
I DON'T KNOW WHO THIS PERSON IS, BUT ARE YOU REALLY THAT HAPPY TO BE LIKED BY THEM?
HUH? I WONDER WHO IT COULD BE.
SOMEONE YAMAOKA-SAN KNOWS VERY WELL.
TRY TO GUESS.
I HAVEN'T THE SLIGHTEST IDEA WHAT YOU'RE TALKING ABOUT.
I HOPE IT'S NOT JUST BECAUSE OF MARRIAGE!
13
IT'S NOTHING. LET'S HURRY.
WHAT IS IT?

THERE ISN'T ANY DRESSING ON IT.
THEY'RE EXCEPTIONALLY DELICIOUS VEGETABLES, GROWN ORGANICALLY WITHOUT PESTICIDES.
岡星
岡星
LET'S TRY EATING THEM AS THEY ARE FIRST.
WHAT WONDERFUL VEGETABLES —SO RICH IN FLAVOR AND AROMA...
14
EVEN SUCH DELICIOUS VEGETABLES CAN'T BE EATEN IN LARGE QUANTITIES JUST LIKE THIS.
BUT... HERE'S THE THING.
IT FEELS LIKE ALL THE BLOOD IN MY BODY IS BEING PURIFIED.
AND IT HAS A REFRESHING, CLEAN AFTERTASTE.

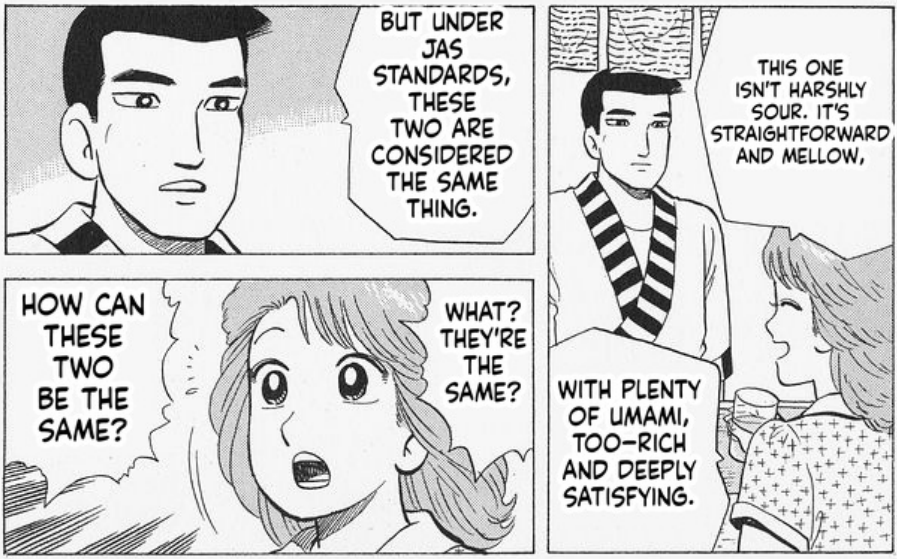
EVEN FOR VEGETARIANS, I THINK MANY PEOPLE FIND IT DIFFICULT TO EAT LARGE AMOUNTS OF RAW VEGETABLES JUST AS THEY ARE.
THAT'S EXACTLY IT. HUMANS AREN'T COWS OR SHEEP.
um
JUST ADDING THE SIMPLEST DRESSING TRANSFORMS THEM COMPLETELY.
BUT VINEGAR AND OIL, ALONG WITH SALT AND PEPPER, ALONE...
BOTH THE TASTE AND AROMA ARE FAR MORE WONDERFUL THAN BEFORE.
REALLY, IT'S LIKE THEY'RE SOMETHING ENTIRELY DIFFERENT.
15
THAT'S THE DIFFERENCE BETWEEN RAW VEGETABLES AND SALAD. RAW VEGETABLES BECOME SALAD ONLY WHEN YOU ADD DRESSING.
NOT ONLY DO THEY TASTE BETTER, BUT THAT CERTAIN RESISTANCE YOU FEEL TOWARD RAW VEGETABLES DISAPPEARS, ALLOWING YOU TO EAT A LOT MORE.
INSTEAD, IT SOMEHOW LETS YOU APPRECIATE THEIR TASTE EVEN MORE.
FUNNY, ISN'T IT? YOU'D THINK DRESSING WOULD MASK THE FLAVOR OF THE VEGETABLES, BUT

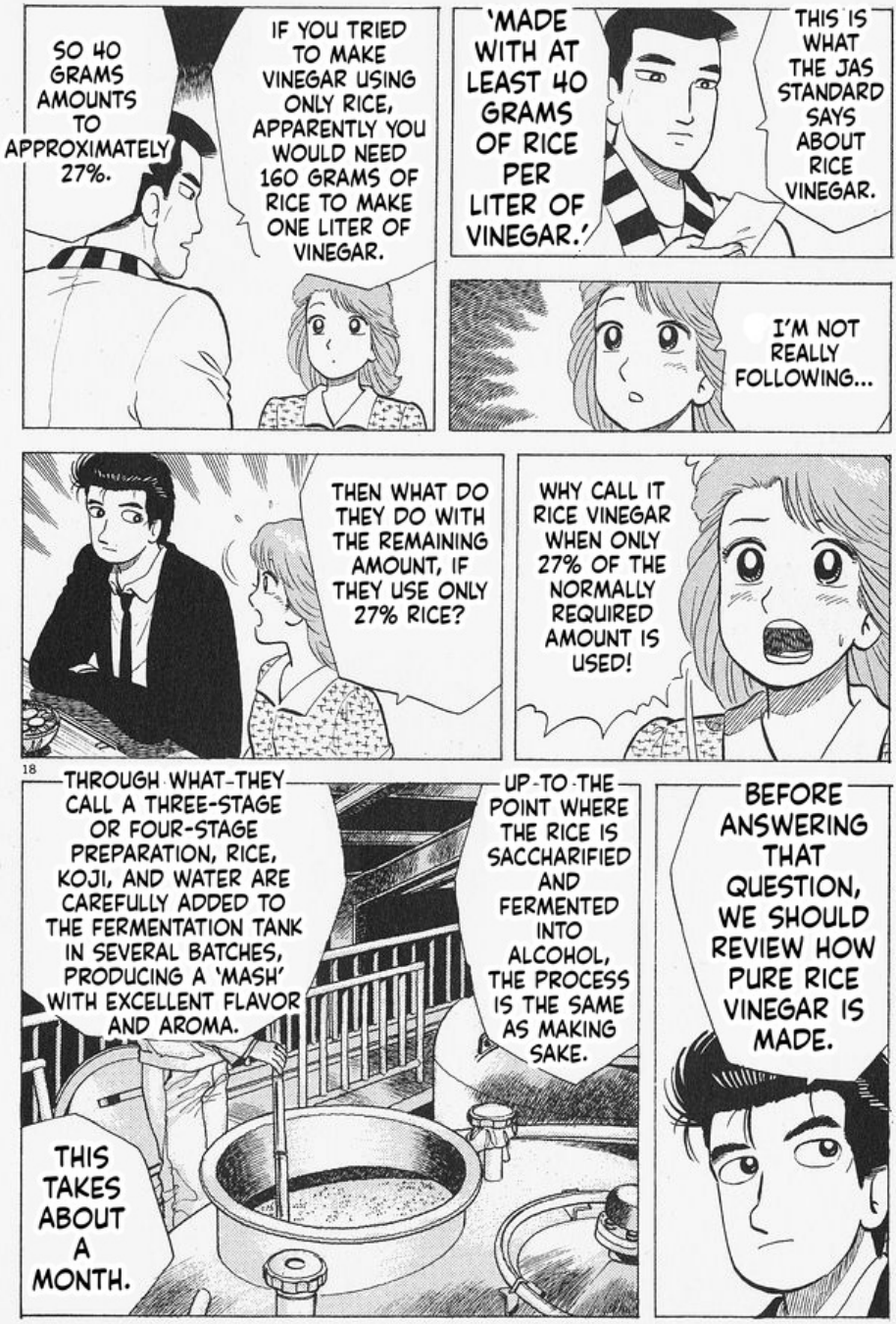
IT BRINGS OUT THE FLAVOR OF RAW VEGETABLES AND MAKES YOU WANT TO EAT THEM.
EVEN IF YOU HAVE NOTHING ELSE, JUST SPRINKLING SALT OVER IT,
SALT.
WHAT IS THE FIRST BASIC INGREDIENT OF DRESSING?
VINEGAR, I SUPPOSE.
WHAT IS THE SECOND BASIC INGREDIENT OF DRESSING?
THEN OF COURSE, WE NEED NATURAL SALT.
THERE IS A THEORY THAT THIS IS THE ORIGIN OF THE WORD 'SALAD.'
SALT IS SAL IN LATIN, BUT,
16
ACETIC ACID IS FORMED WHEN ALCOHOL OXIDIZES.
THE MAIN COMPONENT OF VINEGAR'S SOUR TASTE IS ACETIC ACID,
SINCE SAKE WAS THE MAIN ALCOHOLIC DRINK IN JAPAN, RICE VINEGAR BECAME THE MAIN VINEGAR.
WHILE IN JAPAN, RICE VINEGAR, FAMILIAR SINCE ANCIENT TIMES, IS COMMONLY USED.
IN EUROPE, THE BIRTHPLACE OF SALAD, WINE VINEGAR AND APPLE CIDER VINEGAR SEEM TO BE USED OFTEN,
玄米酢
米酢
HANASA
CIDER VINE
リンゴ酢
WINE
WINE Vinegar

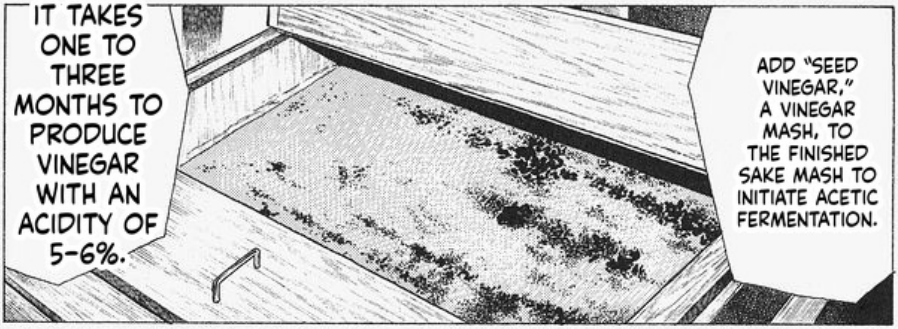

WE'LL HAVE YOU COMPARE THEM AFTER DILUTING THEM WITH WATER.
HERE WE HAVE TWO TYPES OF RICE VINEGAR,
イ
ロ
WELL, THERE'S THE PROBLEM: THAT RICE VINEGAR.
YOU MEAN, WHAT'S THE PROBLEM?

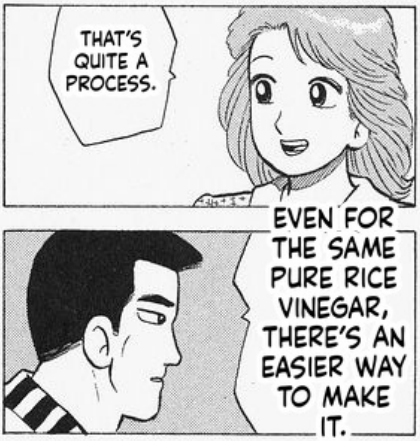

EVEN THOUGH THE FLAVOR IS THIN, IT'S STRANGELY CLOYING...
AH, IT'S SOUR. THE SOURNESS IS IRRITATING SOMEHOW, AND IT'S HARD TO TAKE...

17


BUT UNDER JAS STANDARDS, THESE TWO ARE CONSIDERED THE SAME THING.
THIS ONE ISN'T HARSHLY SOUR. IT'S STRAIGHTFORWARD AND MELLOW,
WITH PLENTY OF UMAMI, TOO-RICH AND DEEPLY SATISFYING.
HOW CAN THESE TWO BE THE SAME?
WHAT? THEY'RE THE SAME?


SO 40 GRAMS AMOUNTS TO APPROXIMATELY 27%.
IF YOU TRIED TO MAKE VINEGAR USING ONLY RICE, APPARENTLY YOU WOULD NEED 160 GRAMS OF RICE TO MAKE ONE LITER OF VINEGAR.
'MADE WITH AT LEAST 40 GRAMS OF RICE PER LITER OF VINEGAR.'
THIS IS WHAT THE JAS STANDARD SAYS ABOUT RICE VINEGAR.
I'M NOT REALLY FOLLOWING...
THEN WHAT DO THEY DO WITH THE REMAINING AMOUNT, IF THEY USE ONLY 27% RICE?
WHY CALL IT RICE VINEGAR WHEN ONLY 27% OF THE NORMALLY REQUIRED AMOUNT IS USED!
18
THROUGH WHAT-THEY CALL A THREE-STAGE OR FOUR-STAGE PREPARATION, RICE, KOJI, AND WATER ARE CAREFULLY ADDED TO THE FERMENTATION TANK IN SEVERAL BATCHES, PRODUCING A 'MASH' WITH EXCELLENT FLAVOR AND AROMA.
UP-TO-THE POINT WHERE THE RICE IS SACCHARIFIED AND FERMENTED INTO ALCOHOL, THE PROCESS IS THE SAME AS MAKING SAKE.
THIS TAKES ABOUT A MONTH.
BEFORE ANSWERING THAT QUESTION, WE SHOULD REVIEW HOW PURE RICE VINEGAR IS MADE.

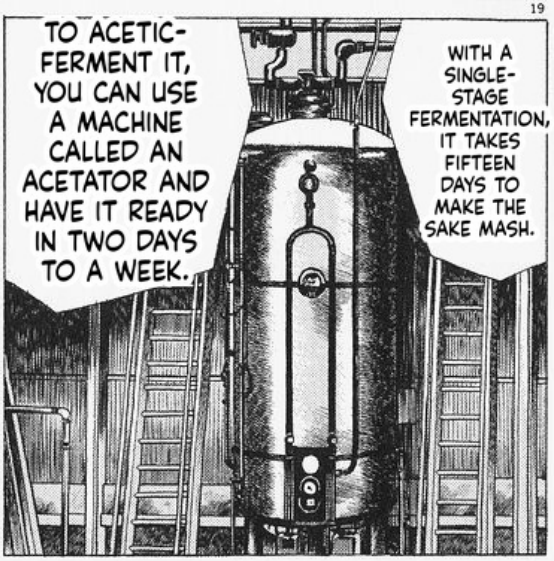

IT TAKES ONE TO THREE MONTHS TO PRODUCE VINEGAR WITH AN ACIDITY OF 5-6%.
ADD "SEED VINEGAR," A VINEGAR MASH, TO THE FINISHED SAKE MASH TO INITIATE ACETIC FERMENTATION.

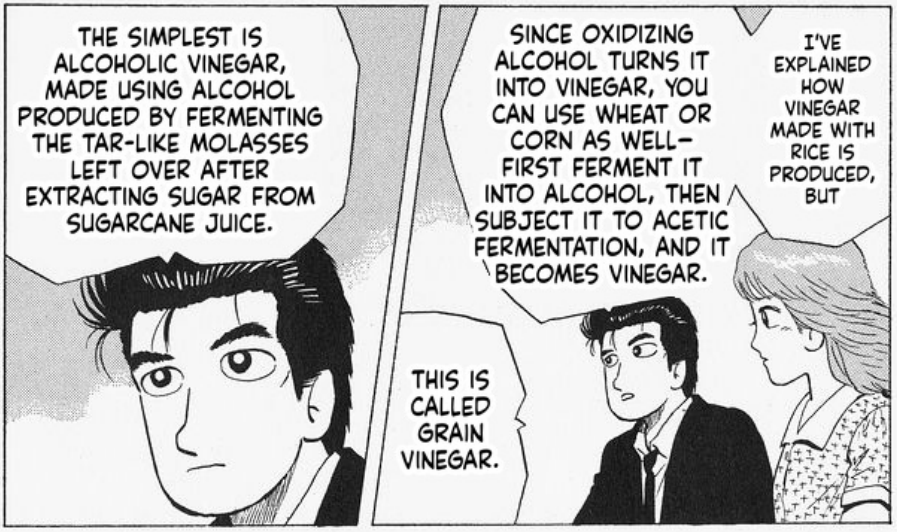

THAT'S QUITE A PROCESS.
EVEN FOR THE SAME PURE RICE VINEGAR, THERE'S AN EASIER WAY TO MAKE IT.

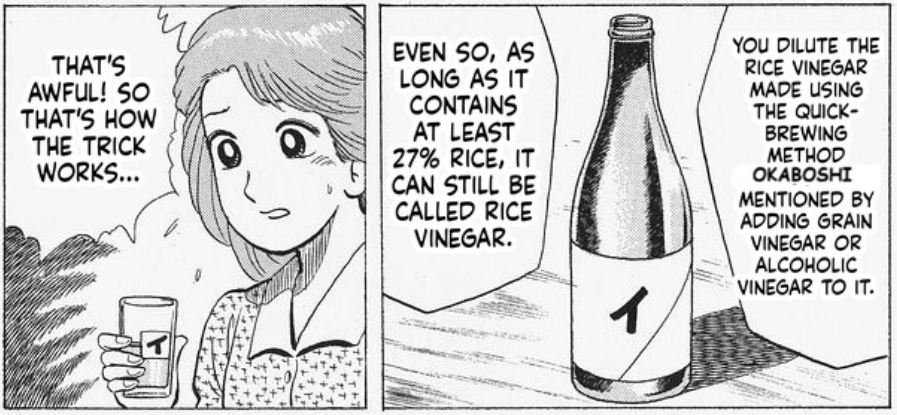
THEN YOU PRESS IT, AND THE VINEGAR IS READY.
AFTER AGING IT FOR FIVE MONTHS TO A YEAR...

19

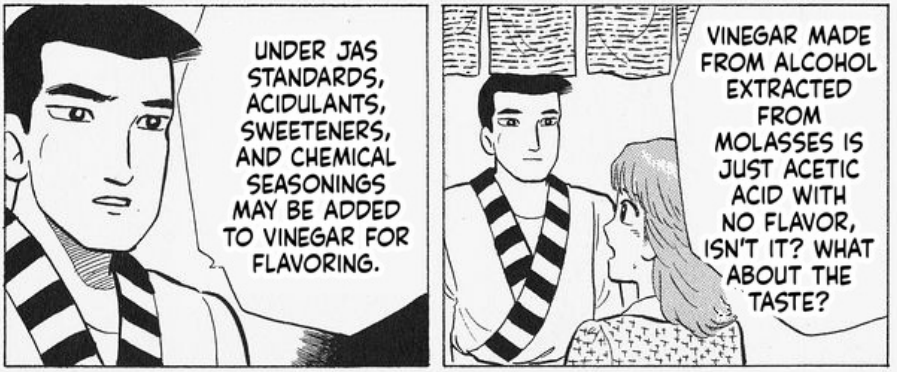
THAT FAST?!
IT'S CALLED THE QUICK-BREWING METHOD, BUT THE FLAVOR IS...


TO ACETIC-FERMENT IT, YOU CAN USE A MACHINE CALLED AN ACETATOR AND HAVE IT READY IN TWO DAYS TO A WEEK.
WITH A SINGLE-STAGE FERMENTATION, IT TAKES FIFTEEN DAYS TO MAKE THE SAKE MASH.

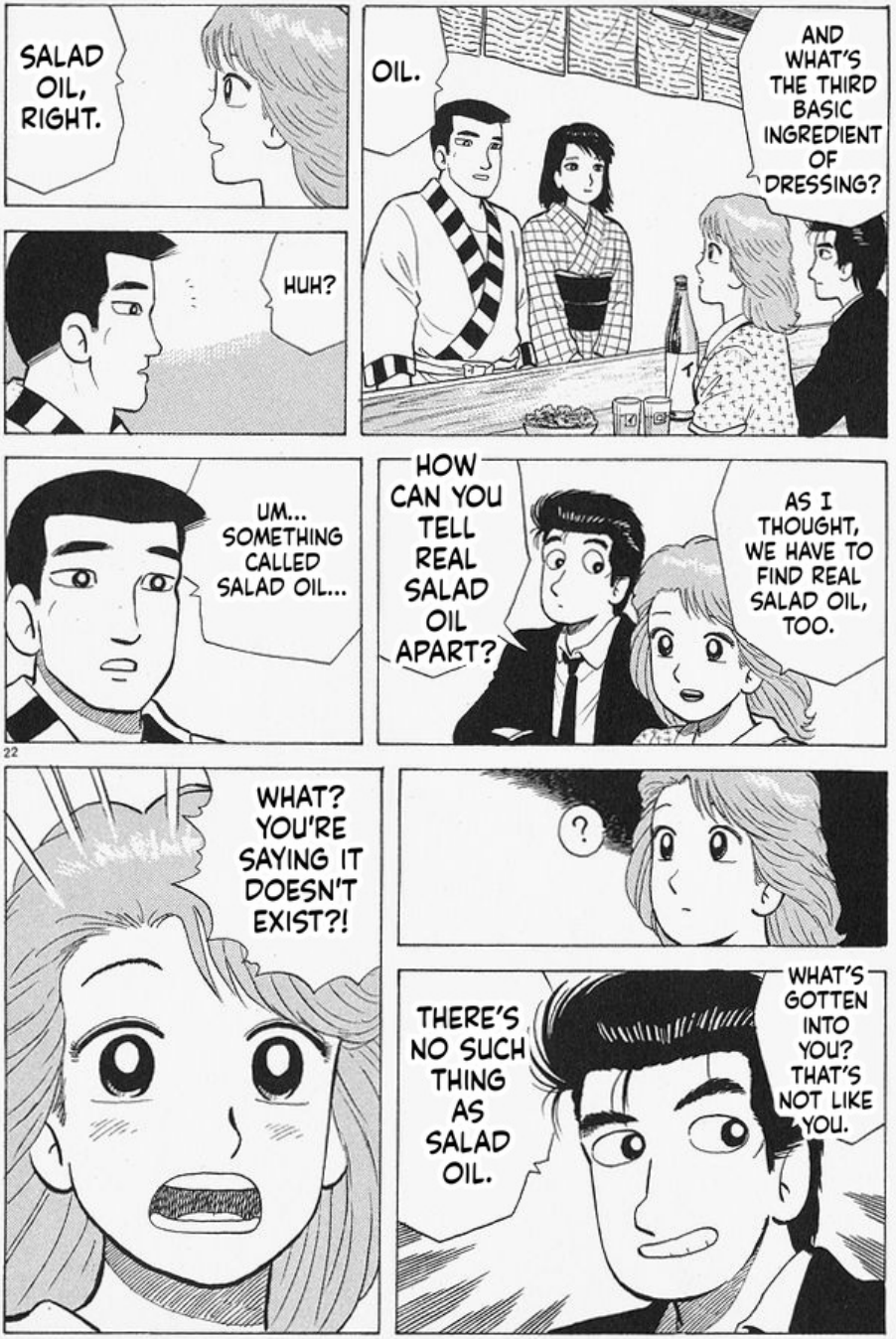

THE SIMPLEST IS ALCOHOLIC VINEGAR, MADE USING ALCOHOL PRODUCED BY FERMENTING THE TAR-LIKE MOLASSES LEFT OVER AFTER EXTRACTING SUGAR FROM SUGARCANE JUICE.
SINCE OXIDIZING ALCOHOL TURNS IT INTO VINEGAR, YOU CAN USE WHEAT OR CORN AS WELL— FIRST FERMENT IT INTO ALCOHOL, THEN SUBJECT IT TO ACETIC FERMENTATION, AND IT BECOMES VINEGAR.
I'VE EXPLAINED HOW VINEGAR MADE WITH RICE IS PRODUCED, BUT
THIS IS CALLED GRAIN VINEGAR.


THAT'S AWFUL! SO THAT'S HOW THE TRICK WORKS...
EVEN SO, AS LONG AS IT CONTAINS AT LEAST 27% RICE, IT CAN STILL BE CALLED RICE VINEGAR.
YOU DILUTE THE RICE VINEGAR MADE USING THE QUICK-BREWING METHOD OKABOSHI MENTIONED BY ADDING GRAIN VINEGAR OR ALCOHOLIC VINEGAR TO IT.

20

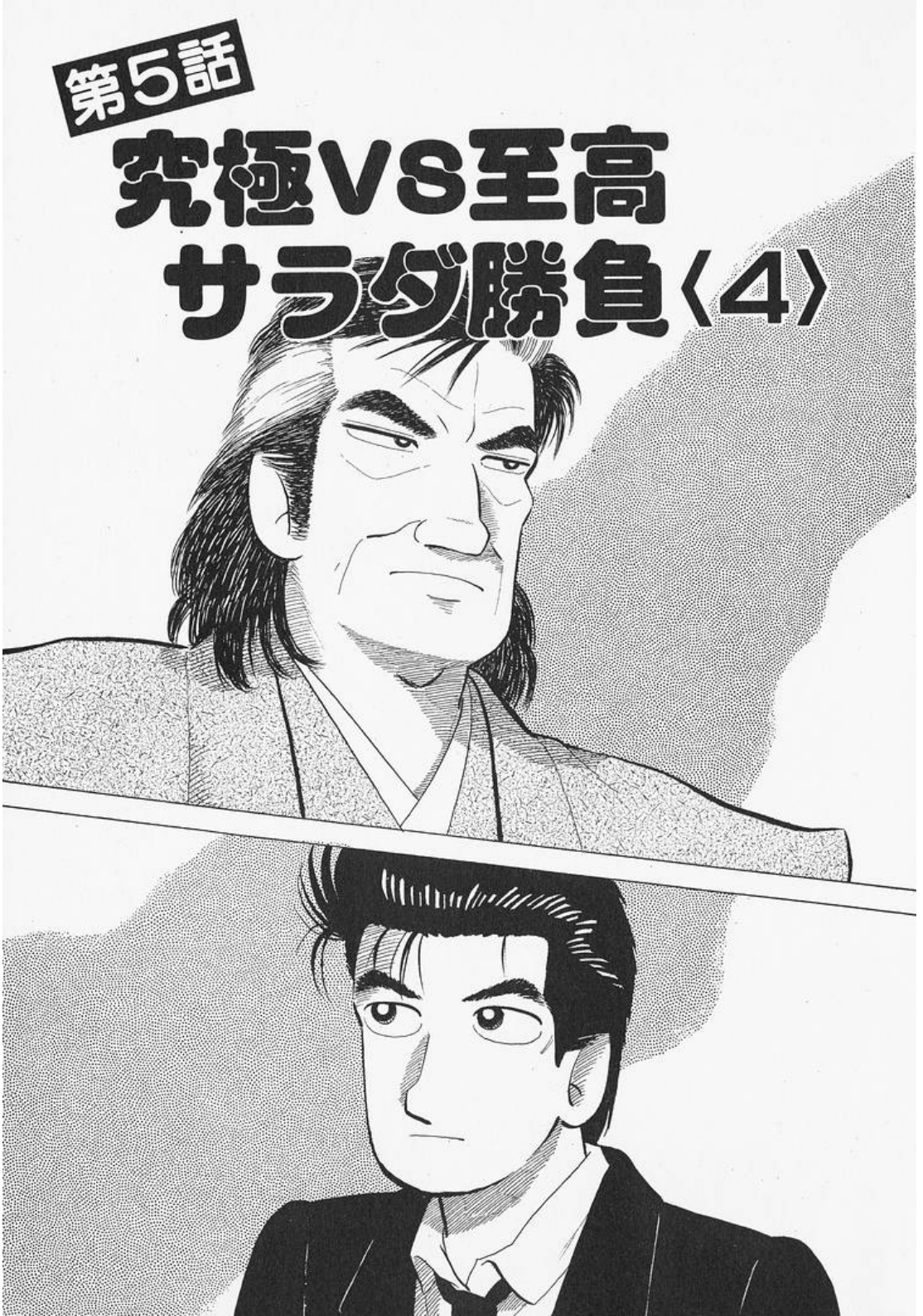

UNDER JAS STANDARDS, ACIDULANTS, SWEETENERS, AND CHEMICAL SEASONINGS MAY BE ADDED TO VINEGAR FOR FLAVORING.
VINEGAR MADE FROM ALCOHOL EXTRACTED FROM MOLASSES IS JUST ACETIC ACID WITH NO FLAVOR, ISN'T IT? WHAT ABOUT THE TASTE?

COUNTERFEITS AND GENUINE PRODUCTS AGED FOR OVER A YEAR USING 10% RICE END UP BEING CLASSIFIED AS THE SAME RICE VINEGAR.
BECAUSE UNDER THE JAS, THERE IS ONLY ONE STANDARD FOR RICE VINEGAR,
イ
ロ
EVEN IF THEY USE ONLY 27% RICE AND FLAVOR IT WITH ADDITIVES, THEY CAN CALL IT RICE VINEGAR!
OH, HOW DREADFUL!
UNDER THE JAS, JUST AS WITH RICE VINEGAR, AS LONG AS THEY USE A CERTAIN AMOUNT OF APPLES OR GRAPES AS INGREDIENTS, THEY CAN CALL IT APPLE VINEGAR OR VINEGAR.
AND IT ISN'T JUST RICE VINEGAR.
SO THEY INTEND TO PENALIZE HONEST PEOPLE AND WIPE OUT THE GENUINE PRODUCTS! IS THIS WHAT THE GOVERNMENT DOES!
THAT JAS IS APPALLING— IT PRACTICALLY ENCOURAGES MAKING COUNTERFEITS!
21
FIRST NATURAL SALT, THEN GENUINE VINEGAR...
EVEN MAKING A SALAD IS BECOMING DIFFICULT...
HOW DISGRACEFUL...

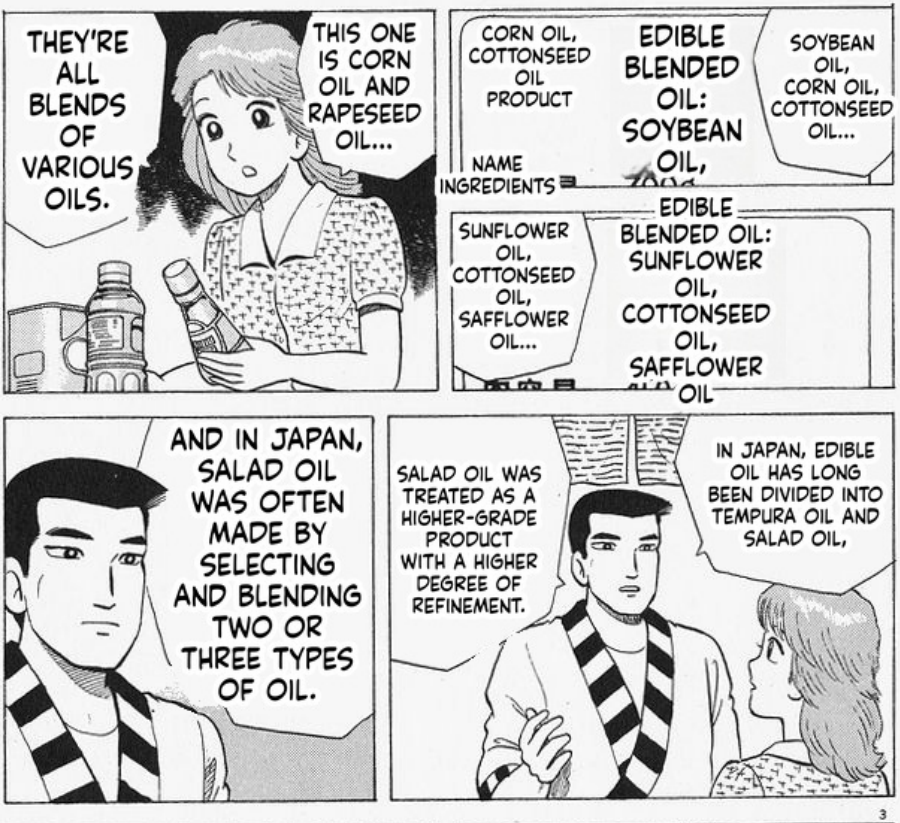

SALAD OIL, RIGHT.
OIL.
AND WHAT'S THE THIRD BASIC INGREDIENT OF DRESSING?
HUH?
UM... SOMETHING CALLED SALAD OIL...
HOW CAN YOU TELL REAL SALAD OIL APART?
AS I THOUGHT, WE HAVE TO FIND REAL SALAD OIL, TOO.
22
WHAT? YOU'RE SAYING IT DOESN'T EXIST?!
?
THERE'S NO SUCH THING AS SALAD OIL.
WHAT'S GOTTEN INTO YOU? THAT'S NOT LIKE YOU.

第5話

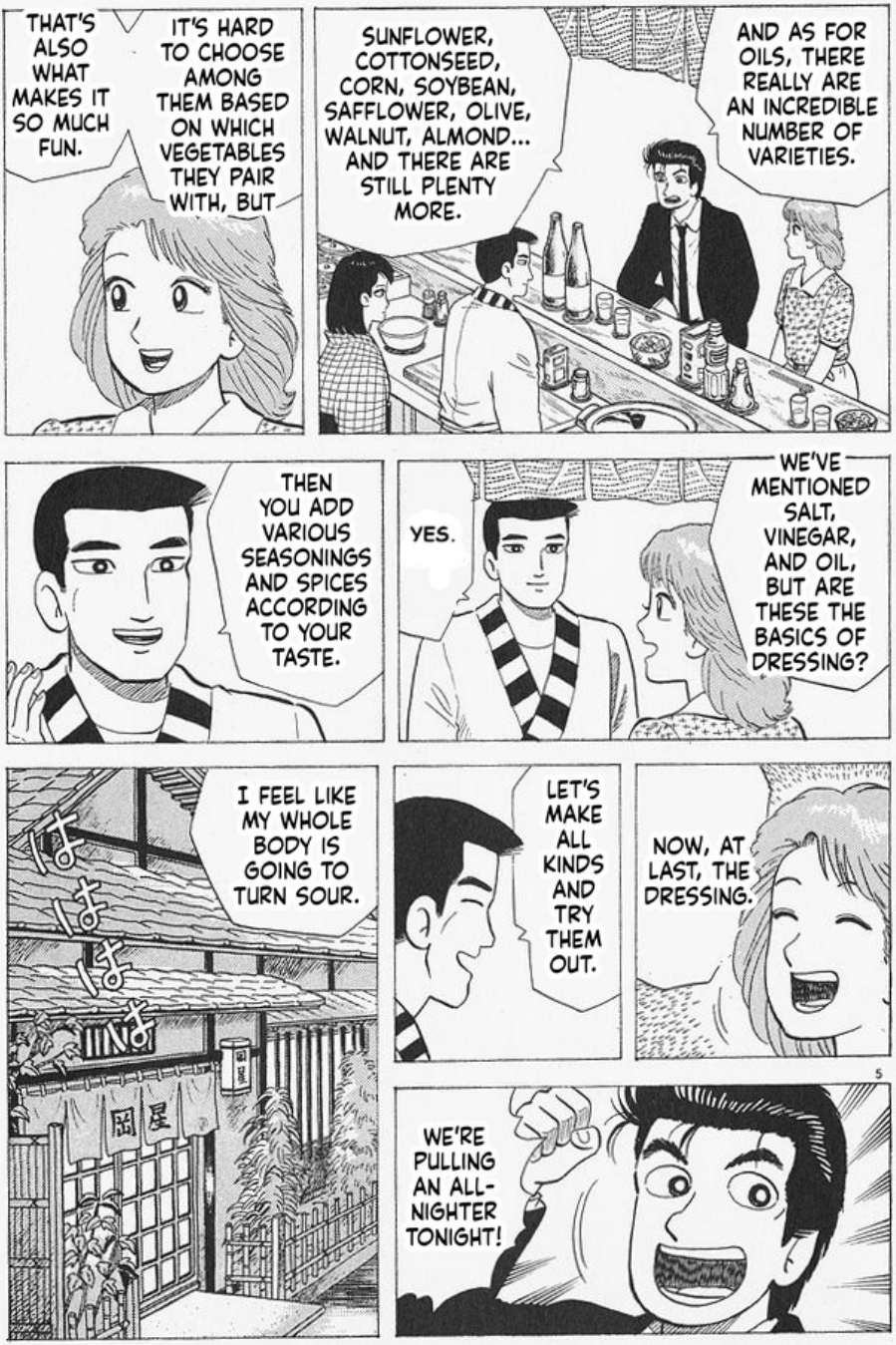
究極VS至高 サラダ勝負〈4〉



THAT'S NOT LIKE YOU, ASKING A QUESTION LIKE THAT.
WHAT DO YOU MEAN, THERE'S NO SUCH THING AS SALAD OIL?
岡星
AH!
I SEE...
WHEN YOU SAY 'SALAD OIL,' DOESN'T THAT SOUND A LITTLE STRANGE?
SESAME OIL, COTTONSEED OIL, SAFFLOWER OIL, AND SOYBEAN OIL, ALL LINED UP TOGETHER...
2
LOOK AT THE INGREDIENTS FOR EACH ONE.
I'VE PREPARED SALAD OILS FROM THREE FOOD COMPANIES.
EXACTLY.
I WONDER WHAT GOES IN TO MAKING SUCH A PRODUCT?
THAT'S THE POINT.


THEY'RE ALL BLENDS OF VARIOUS OILS.
THIS ONE IS CORN OIL AND RAPESEED OIL...
NAME INGREDIENTS
CORN OIL, COTTONSEED OIL PRODUCT
EDIBLE BLENDED OIL: SOYBEAN OIL,
SOYBEAN OIL, CORN OIL, COTTONSEED OIL...
EDIBLE BLENDED OIL: SUNFLOWER OIL, COTTONSEED OIL, SAFFLOWER OIL
SUNFLOWER OIL, COTTONSEED OIL, SAFFLOWER OIL...
AND IN JAPAN, SALAD OIL WAS OFTEN MADE BY SELECTING AND BLENDING TWO OR THREE TYPES OF OIL.
SALAD OIL WAS TREATED AS A HIGHER-GRADE PRODUCT WITH A HIGHER DEGREE OF REFINEMENT.
IN JAPAN, EDIBLE OIL HAS LONG BEEN DIVIDED INTO TEMPURA OIL AND SALAD OIL,
3
MOREOVER, SINCE SALAD WAS A NEW FOOD TO THE JAPANESE,
THEY WERE SATISFIED TO USE IT AS LONG AS THE FOOD COMPANY SAID IT WAS SALAD OIL.
OIL, OR A BLEND OF SEVERAL OILS; THEY'RE SATISFIED AS LONG AS IT IS SIMPLY CALLED TEMPURA OIL.
EVEN WITH TEMPURA OIL, PEOPLE DON'T CHECK WHETHER IT'S SOYBEAN OIL, RICE OIL, RAPESEED

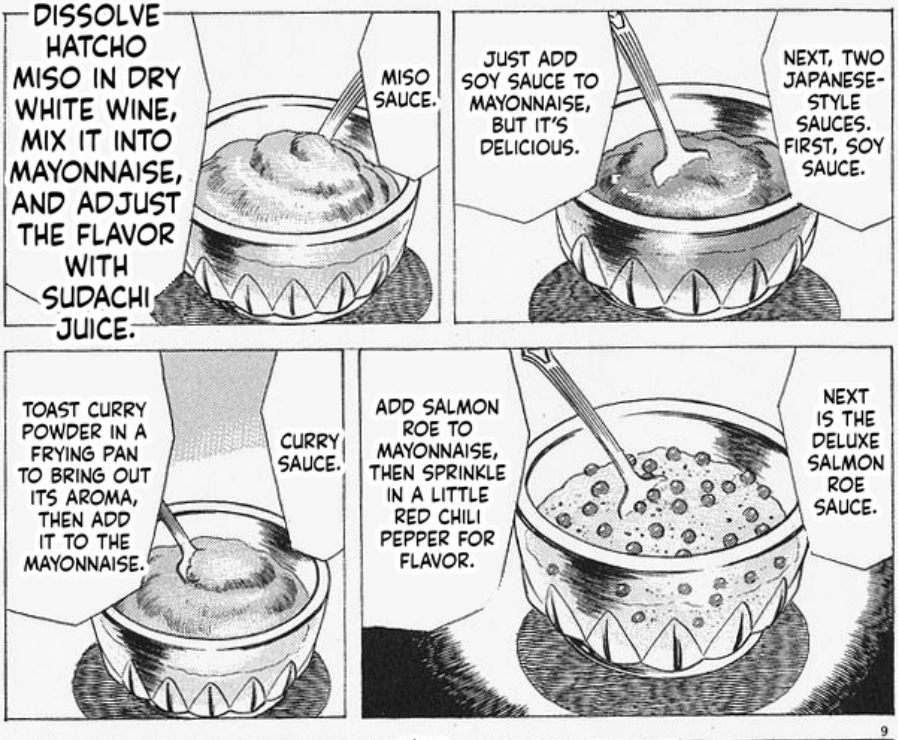
BUT UNLIKE IN JAPAN, WHERE SEVERAL KINDS OF OIL ARE BLENDED AND LABELED SIMPLY AS SALAD OIL, I DON'T THINK THAT'S VERY COMMON.
FOR EXAMPLE, WITH COTTONSEED OIL OR OLIVE OIL, IT'S A SINGLE OIL, AND THE NAME IS CLEARLY WRITTEN.
I WONDER HOW IT IS IN OTHER COUNTRIES.
I THINK IT'S A GOOD TREND THAT SINGLE-OIL SALAD OILS ARE STARTING TO BE SOLD.
THESE DAYS, THEY CALL THEM CORN SALAD OIL OR COTTONSEED SALAD OIL,
コーンサラダ油
綿実油
I SEE... SO THIS IS PROOF THAT JAPANESE PEOPLE HAVEN'T BEEN VERY INTERESTED IN COOKING OIL.
IT'S NO FUN TO LEAVE EVERYTHING UP TO FOOD COMPANIES' BLENDS.
IT'S MORE ENJOYABLE IF YOU CHOOSE AND USE AN OIL THAT SUITS YOUR OWN TASTES.
4
HMM, HOW REFRESHINGLY STRAIGHTFORWARD.
MM.
QUITE RIGHT. I'LL REFLECT ON THAT, TOO.
I THINK JAPANESE PEOPLE SHOULD TAKE MORE INTEREST IN OIL.
THERE'S NO SUCH THING AS JUST SOME VAGUE, GENERIC 'SALAD OIL.'


THAT'S ALSO WHAT MAKES IT SO MUCH FUN.
IT'S HARD TO CHOOSE AMONG THEM BASED ON WHICH VEGETABLES THEY PAIR WITH, BUT
SUNFLOWER, COTTONSEED, CORN, SOYBEAN, SAFFLOWER, OLIVE, WALNUT, ALMOND... AND THERE ARE STILL PLENTY MORE.
AND AS FOR OILS, THERE REALLY ARE AN INCREDIBLE NUMBER OF VARIETIES.
THEN YOU ADD VARIOUS SEASONINGS AND SPICES ACCORDING TO YOUR TASTE.
YES.
WE'VE MENTIONED SALT, VINEGAR, AND OIL, BUT ARE THESE THE BASICS OF DRESSING?
I FEEL LIKE MY WHOLE BODY IS GOING TO TURN SOUR.
はははは
LET'S MAKE ALL KINDS AND TRY THEM OUT.
NOW, AT LAST, THE DRESSING.
5
WE'RE PULLING AN ALL-NIGHTER TONIGHT!

WELL? HAVE YOU MADE THE ULTIMATE SALAD?
東西新聞ビル
THE EASIER SOMETHING LOOKS, THE HARDER IT IS WHEN YOU ACTUALLY TRY IT.
HM, I KNEW IT.
IT'S... VERY DIFFICULT...
WHAT'S THAT SUPPOSED TO MEAN!
OH, SO BEING A NEWSPAPER PUBLISHER IS DIFFICULT TOO, HUH?
6
JUST COME ON.
WHERE?
HONESTLY, I'M TRYING TO LOOK OUT FOR YOU, AND THAT'S HOW YOU TALK TO ME...
FOLLOW ME.

THEREFORE, I THOUGHT IT WOULD HELP US CREATE THE ULTIMATE SALAD, SO I HAD THEM MAKE A VARIETY OF SALADS.
THE CHEF HERE AND I GO WAY BACK.
LES RANTAUS
ゴゴ
NOW WE WON'T HAVE TO DO ANYTHING!
HOW WONDERFUL!
7
AHEM... THE CHEF AND I CAME UP WITH THIS TOGETHER.
TOGETHER?
IT'S A SALAD DRESSING MADE WITH MAYONNAISE AS ITS BASE.

ADD FRESHLY GROUND SESAME TO THE SAUCE FOR A FRAGRANT TOUCH.
OH, IT'S NOTHING!
I'M IN AWE OF THE INGENUITY BEHIND CREATING SUCH A WONDERFULLY VARIED SELECTION OF SAUCES FROM MAYONNAISE.
BOSS, YOUR DEDICATION TO SALAD DRESSING IS TRULY REMARKABLE!
SINCE A MILD FLAVOR IS PREFERABLE FOR THE BASE OF A SAUCE, I MADE IT WITH COTTONSEED OIL AND LIGHT RICE VINEGAR.
FIRST UP IS THE MAYONNAISE THAT FORMS THE BASE OF THE SAUCE.
ADD TOMATO KETCHUP AND WORCESTERSHIRE SAUCE TO MAYONNAISE, THEN STIR IN MUSTARD.
A WESTERN-STYLE RESTAURANT SAUCE.
8
THIS IS RED SHISO USED FOR PICKLING PLUMS, FINELY CHOPPED AND THEN MINCED WITH A KNIFE BEFORE BEING ADDED TO MAYONNAISE.
MAYONNAISE, PICKLED CUCUMBER, ONION, PARSLEY, AND HARD-BOILED EGG, EACH FINELY CHOPPED AND ADDED,
NEXT IS TARTAR SAUCE.
SEASONED WITH LEMON JUICE AND BLACK PEPPER.

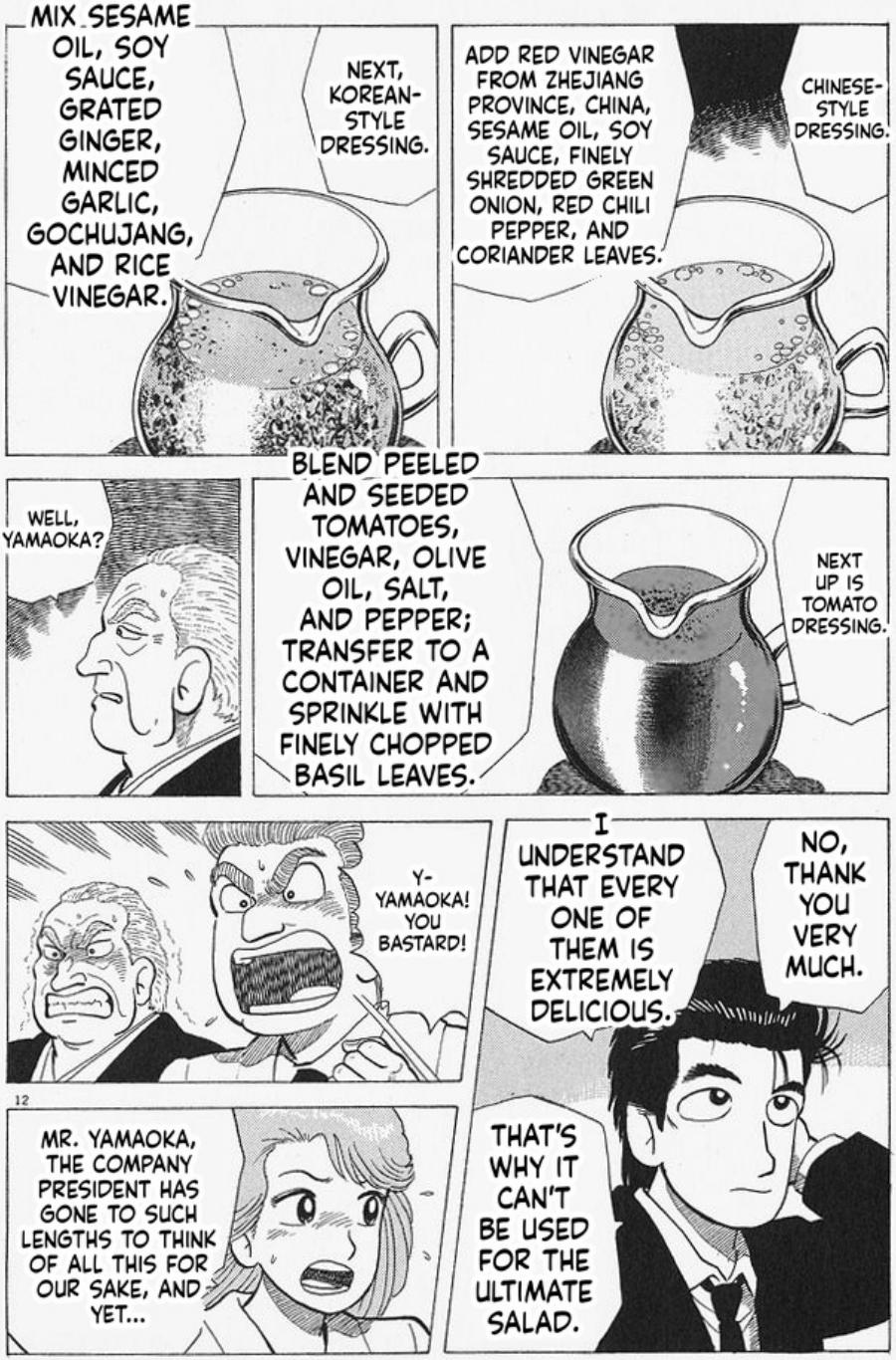

DISSOLVE HATCHO MISO IN DRY WHITE WINE, MIX IT INTO MAYONNAISE, AND ADJUST THE FLAVOR WITH SUDACHI JUICE.
MISO SAUCE.
JUST ADD SOY SAUCE TO MAYONNAISE, BUT IT'S DELICIOUS.
NEXT, TWO JAPANESE-STYLE SAUCES. FIRST, SOY SAUCE.
TOAST CURRY POWDER IN A FRYING PAN TO BRING OUT ITS AROMA, THEN ADD IT TO THE MAYONNAISE.
CURRY SAUCE.
ADD SALMON ROE TO MAYONNAISE, THEN SPRINKLE IN A LITTLE RED CHILI PEPPER FOR FLAVOR.
NEXT IS THE DELUXE SALMON ROE SAUCE.

9

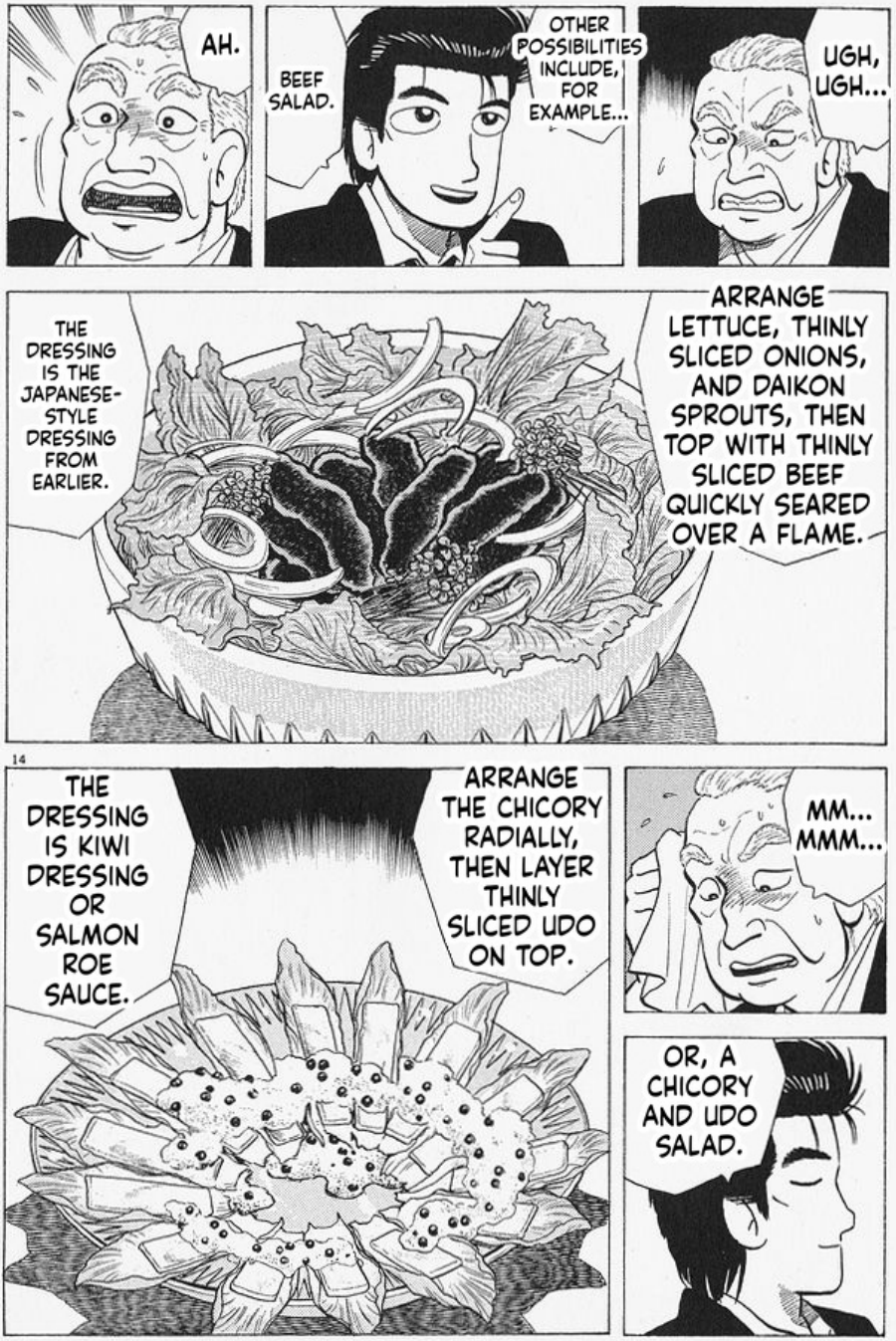
YES, YES. I'M SATISFIED AS LONG AS IT PROVES USEFUL.
THAT'S AMAZING! WONDERFUL!
YES... ABSOLUTELY...
THAT MUST HAVE BEEN VERY USEFUL FOR YAMAOKA AND KURITA!

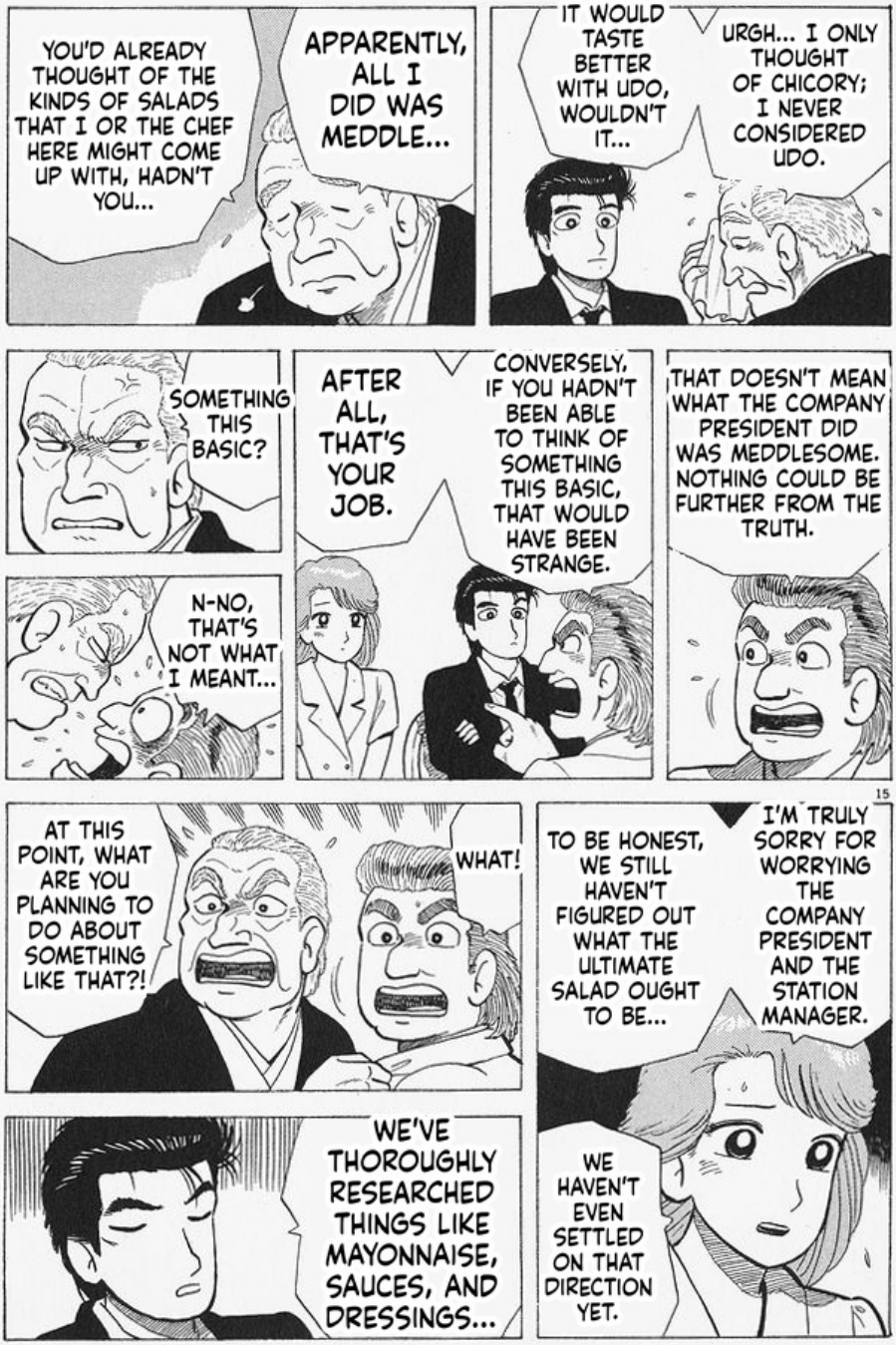
THAT MEANS THEY'RE THE KIND OF DRESSINGS ANYONE COULD COME UP WITH, SO THEY CAN'T BE USED FOR THE ULTIMATE SALAD.
WE'VE COME UP WITH ALL SORTS OF SALAD DRESSINGS, BUT EVERY DRESSING YOU JUST SHOWED US WAS AMONG THE ONES WE'D ALREADY THOUGHT OF.
LET'S JUST MAKE SURE WE DON'T USE THE SAUCE WE HAVE NOW.
W-WHAT DID YOU SAY?!
BUT EVEN SO...
COULDN'T YOU HAVE PUT THAT ANOTHER WAY?
YAMAOKA! HOW DARE YOU DISREGARD THE PRESIDENT'S FEELINGS!
10

OH, NOTHING, NOTHING.
YOUR BOUNDLESS GENEROSITY IN LENDING YOUR SUPPORT TO YOUR SUBORDINATES! WE ARE DEEPLY GRATEFUL!
NOT ONLY SAUCES, BUT DRESSINGS TOO!
COME ON, I WORKED OUT THE DRESSINGS WITH THE CHEF, TOO.
...FINE, I'LL EXPLAIN THE DRESSINGS.
RIGHT, RIGHT.
WHAT KIND OF ANSWER IS THAT?!
YAMAOKA! KURITA! BE SURE TO APPRECIATE THE COMPANY PRESIDENT'S HEARTFELT KINDNESS!
YES.
11
GRATE A KIWI AND THIN IT WITH WHITE WINE, THEN ADD SALT, VINEGAR, AND WALNUT OIL.
KIWI DRESSING.
MIX SOY SAUCE, SUDACHI JUICE, RICE VINEGAR, BONITO-FLAKE STOCK, AND COTTONSEED OIL.
FIRST, JAPANESE-STYLE DRESSING.


MIX SESAME OIL, SOY SAUCE, GRATED GINGER, MINCED GARLIC, GOCHUJANG, AND RICE VINEGAR.
NEXT, KOREAN-STYLE DRESSING.
ADD RED VINEGAR FROM ZHEJIANG PROVINCE, CHINA, SESAME OIL, SOY SAUCE, FINELY SHREDDED GREEN ONION, RED CHILI PEPPER, AND CORIANDER LEAVES.
CHINESE-STYLE DRESSING.
WELL, YAMAOKA?
BLEND PEELED AND SEEDED TOMATOES, VINEGAR, OLIVE OIL, SALT, AND PEPPER; TRANSFER TO A CONTAINER AND SPRINKLE WITH FINELY CHOPPED BASIL LEAVES.
NEXT UP IS TOMATO DRESSING.
Y-YAMAOKA! YOU BASTARD!
I UNDERSTAND THAT EVERY ONE OF THEM IS EXTREMELY DELICIOUS.
NO, THANK YOU VERY MUCH.
12
MR. YAMAOKA, THE COMPANY PRESIDENT HAS GONE TO SUCH LENGTHS TO THINK OF ALL THIS FOR OUR SAKE, AND YET...
THAT'S WHY IT CAN'T BE USED FOR THE ULTIMATE SALAD.

SO THE SALAD I PREPARED TODAY WOULD BE NO USE IN A SHOWDOWN AGAINST THE 'SUPREME MENU'...
OF COURSE, IT SHOULD BE ABLE TO BEAT EVEN THE SUPREME SALAD.
THEN IT'S SETTLED. USING THE DRESSING THE OWNER SO THOUGHTFULLY DEVISED, LET'S MAKE THE ULTIMATE SALAD.
TH-THIS...
ギク
A SEAFOOD SALAD.
AT A FRENCH RESTAURANT... WHEN YOU SAY A SALAD JOINTLY DEVISED BY THE CHEF AND THE OWNER...
13
THE DRESSING IS OLIVE OIL, VINEGAR, BLACK PEPPER, AND FRESHLY SQUEEZED LEMON JUICE.
ARK SHELL, GEODUCK, AND PEN SHELL— THREE KINDS OF SHELLFISH, AND...
ENDIVE, CHICORY, AND FENNEL.


AH.
BEEF SALAD.
OTHER POSSIBILITIES INCLUDE, FOR EXAMPLE...
UGH, UGH...
THE DRESSING IS THE JAPANESE-STYLE DRESSING FROM EARLIER.
ARRANGE LETTUCE, THINLY SLICED ONIONS, AND DAIKON SPROUTS, THEN TOP WITH THINLY SLICED BEEF QUICKLY SEARED OVER A FLAME.
14
THE DRESSING IS KIWI DRESSING OR SALMON ROE SAUCE.
ARRANGE THE CHICORY RADIALLY, THEN LAYER THINLY SLICED UDO ON TOP.
MM... MMM...
OR, A CHICORY AND UDO SALAD.


YOU'D ALREADY THOUGHT OF THE KINDS OF SALADS THAT I OR THE CHEF HERE MIGHT COME UP WITH, HADN'T YOU...
APPARENTLY, ALL I DID WAS MEDDLE...
IT WOULD TASTE BETTER WITH UDO, WOULDN'T IT...
URGH... I ONLY THOUGHT OF CHICORY; I NEVER CONSIDERED UDO.
SOMETHING THIS BASIC?
N-NO, THAT'S NOT WHAT I MEANT...
AFTER ALL, THAT'S YOUR JOB.
CONVERSELY, IF YOU HADN'T BEEN ABLE TO THINK OF SOMETHING THIS BASIC, THAT WOULD HAVE BEEN STRANGE.
THAT DOESN'T MEAN WHAT THE COMPANY PRESIDENT DID WAS MEDDLESOME. NOTHING COULD BE FURTHER FROM THE TRUTH.
15
AT THIS POINT, WHAT ARE YOU PLANNING TO DO ABOUT SOMETHING LIKE THAT?!
WHAT!
WE'VE THOROUGHLY RESEARCHED THINGS LIKE MAYONNAISE, SAUCES, AND DRESSINGS...
TO BE HONEST, WE STILL HAVEN'T FIGURED OUT WHAT THE ULTIMATE SALAD OUGHT TO BE...
I'M TRULY SORRY FOR WORRYING THE COMPANY PRESIDENT AND THE STATION MANAGER.
WE HAVEN'T EVEN SETTLED ON THAT DIRECTION YET.

STILL CAN'T SETTLE ON A DIRECTION?
WE'VE TESTED EVERY INGREDIENT THAT SEEMED SUITABLE FOR A SALAD, CHANGING THE COMBINATIONS OF VEGETABLES AND DRESSINGS AND REPEATING TRIAL AND ERROR.
WE'VE TRIED ALL KINDS OF VEGETABLES, AS WELL AS SEAFOOD, MEAT, CHEESE, HAM, SAUSAGES, FRUIT...
WE'VE MADE SEVERAL VERY DELICIOUS SALADS, BUT...
WITHOUT A CLEAR MESSAGE, WE CAN'T CALL IT THE ULTIMATE SALAD.
HMM, THAT'S TRUE...
WE HAVEN'T ESTABLISHED WHAT THE ULTIMATE SALAD IS MEANT TO EXPRESS, SO WE CAN'T SETTLE ON A DIRECTION.
IF WE'RE CALLING IT ULTIMATE, I THINK IT SHOULD HAVE A CLEAR MESSAGE, NOT MERELY TASTE GOOD.
16
ゴン
WELL NOW...
HOW ABOUT SITTING THIS ROUND OUT?
SO, WHAT DO YOU INTEND TO DO?

東西新聞社

LET'S GO TO A RESTAURANT WITH A REALLY PASSIONATE CHEF AND HAVE THEM MAKE AN UNUSUAL SALAD!
I'LL TAKE YOU SOMEWHERE WONDERFUL!

YAMAOKA, HAVE YOU MADE THE ULTIMATE SALAD?
NO, NOT YET. THAT'S WHAT'S TROUBLING ME.

HMM... AN UNUSUAL SALAD...

17

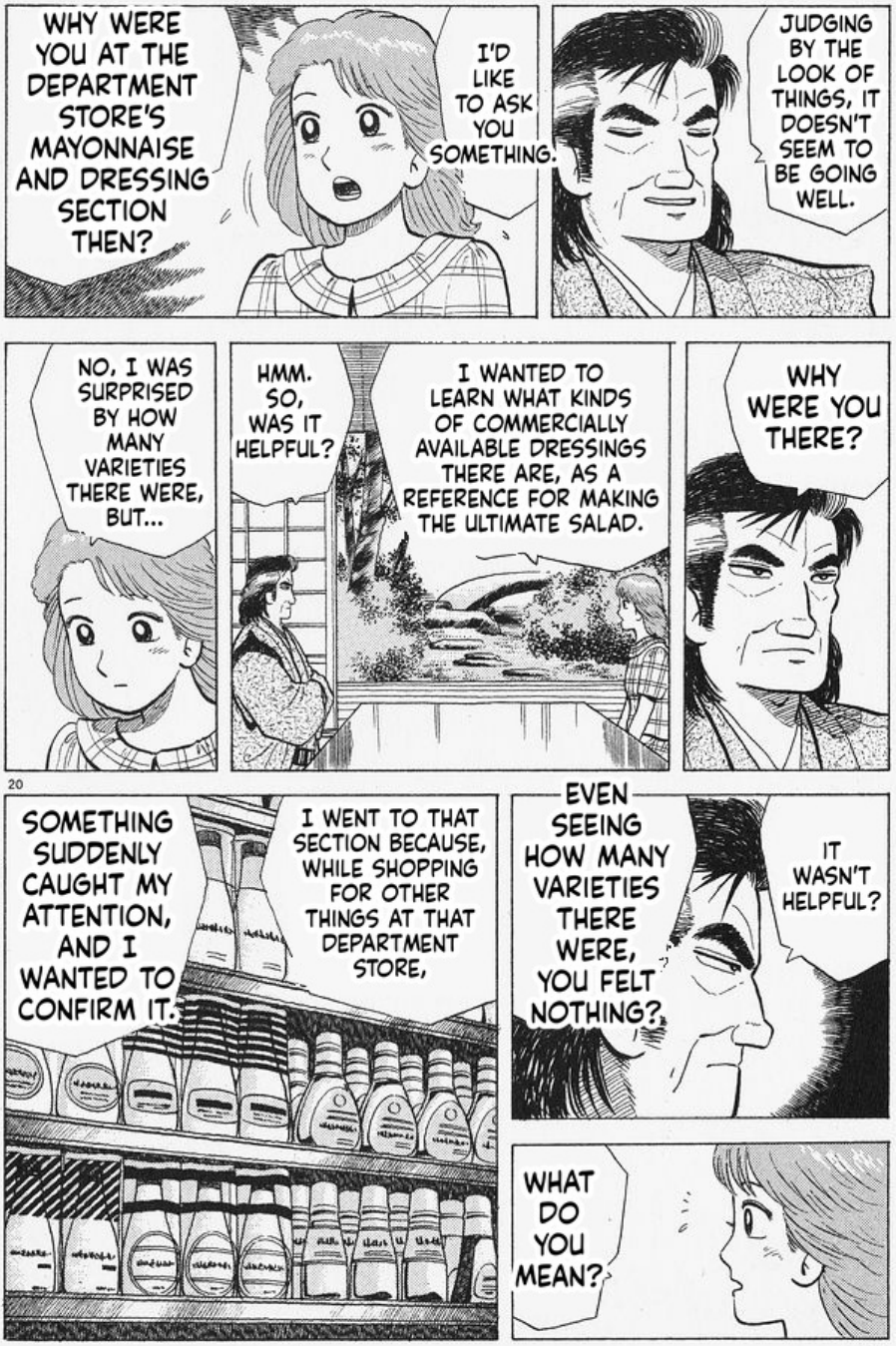
ん?

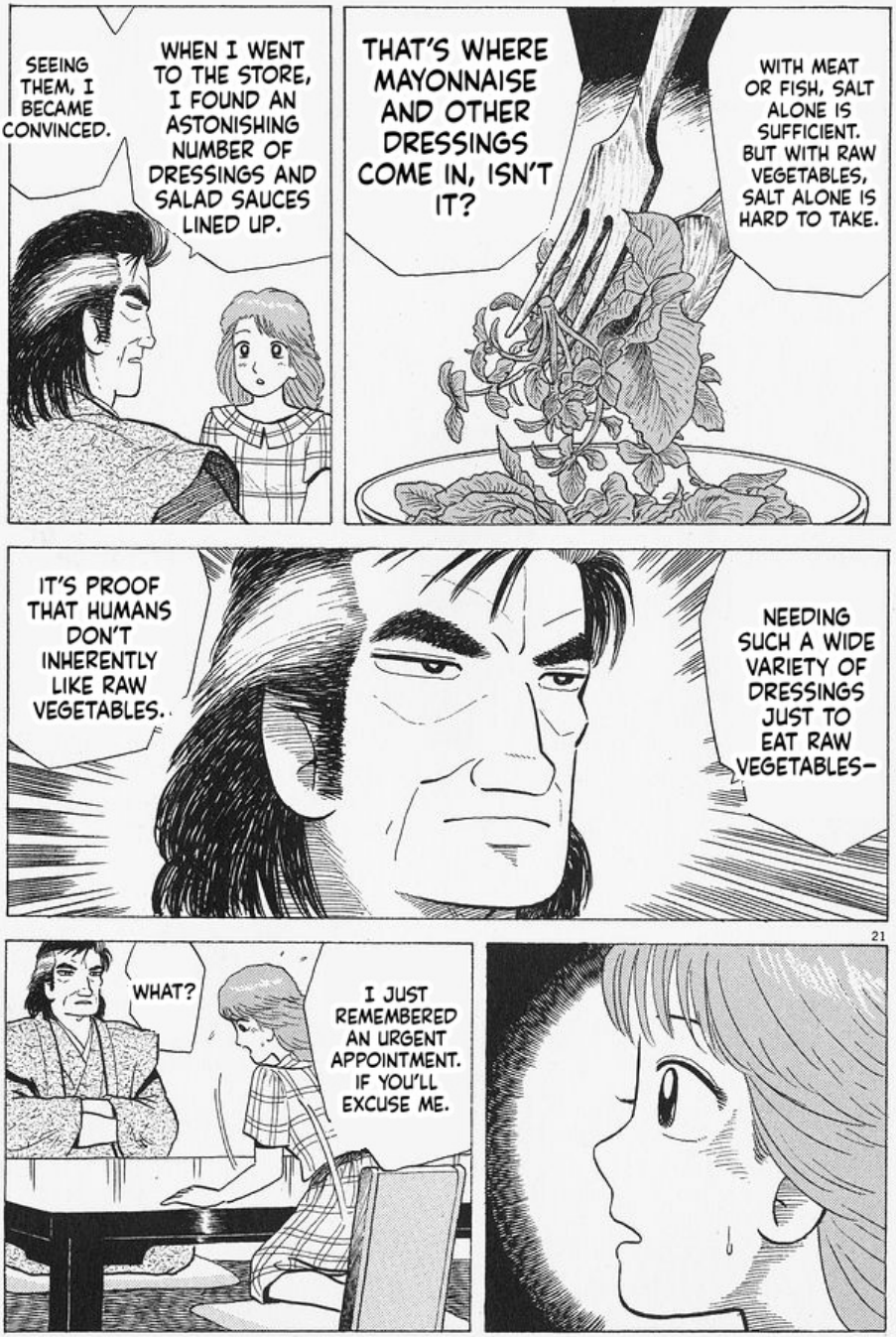
OH, KURITA, WHY DON'T YOU RESEARCH SALADS AT SOME OTHER RESTAURANT ON YOUR OWN?
WOULDN'T THAT BE MORE EFFICIENT?

KURITA, WOULD YOU LIKE TO COME WITH US?

HE'S MUCH MORE WONDERFUL.
THAT'S NOT IT.
PRESIDENT DAN? MR. KINJO?
I HAVE PLANS TO EAT WITH SOMEONE ELSE.
ALL RIGHT, TAKE CARE.
REALLY~~
Y-YEAH...
JUST LEAVE KURITA ALONE. COME ON, LET'S GO.
18
美食倶楽部

IT'S BEEN A GREAT HELP IN WRITING AN ACCURATE BIOGRAPHY OF ROSANJIN.
JUST AS I THOUGHT. THE TOZAI NEWS DATABANK IS SUPERB.
WHAT IS IT?
WELL...
SORRY TO CALL YOU WHEN YOU'RE BUSY. I THANK YOU.
BY THE WAY, HAVE YOU FINISHED THAT SO-CALLED ULTIMATE SALAD?
I NEVER IMAGINED THAT MR. YUZAN KAIBARA WOULD SAY SUCH KIND WORDS TO ME.
19
UH... WELL...
HM...

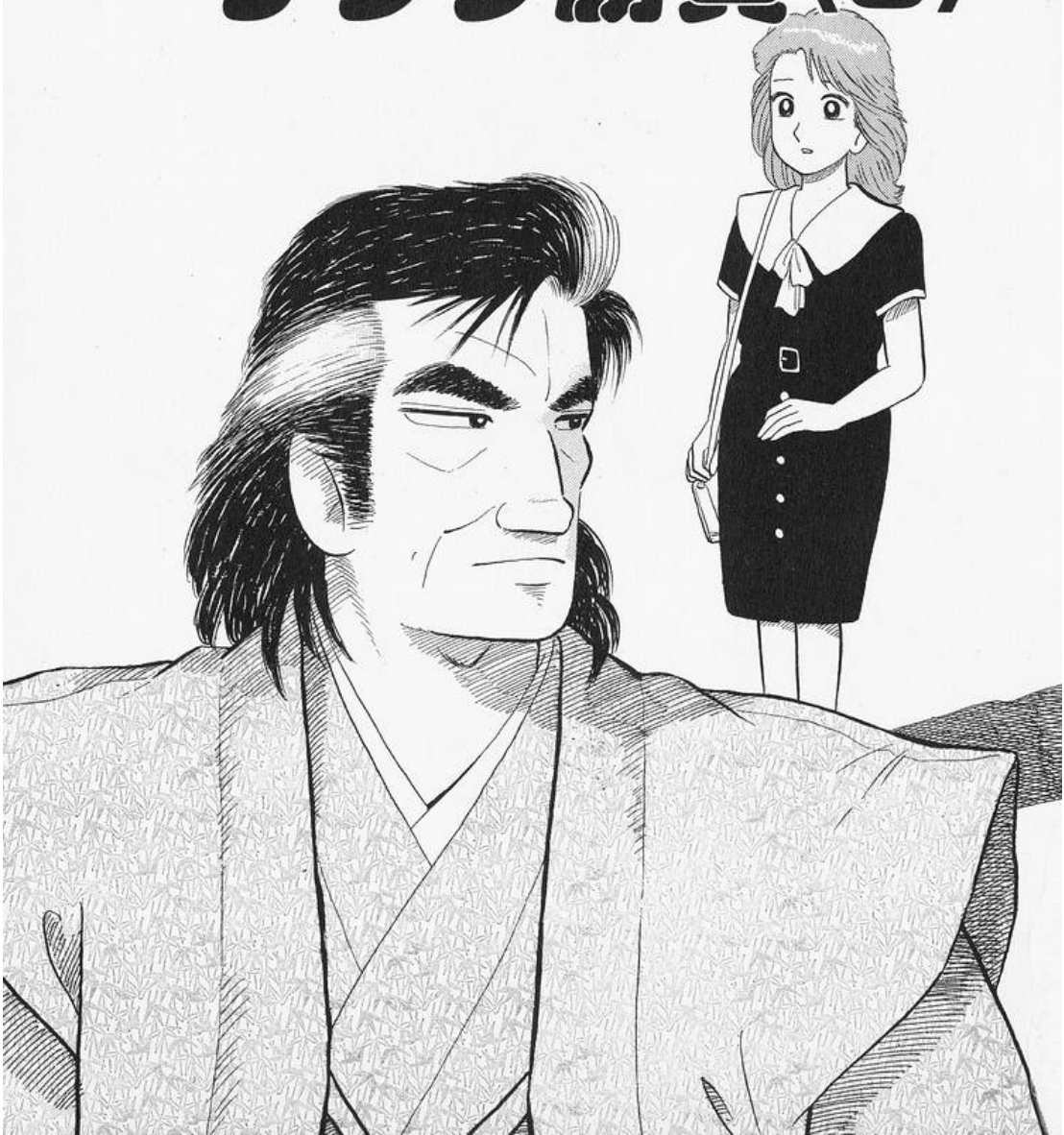

WHY WERE YOU AT THE DEPARTMENT STORE'S MAYONNAISE AND DRESSING SECTION THEN?
I'D LIKE TO ASK YOU SOMETHING.
JUDGING BY THE LOOK OF THINGS, IT DOESN'T SEEM TO BE GOING WELL.
NO, I WAS SURPRISED BY HOW MANY VARIETIES THERE WERE, BUT...
HMM. SO, WAS IT HELPFUL?
I WANTED TO LEARN WHAT KINDS OF COMMERCIALLY AVAILABLE DRESSINGS THERE ARE, AS A REFERENCE FOR MAKING THE ULTIMATE SALAD.
WHY WERE YOU THERE?
20
SOMETHING SUDDENLY CAUGHT MY ATTENTION, AND I WANTED TO CONFIRM IT.
I WENT TO THAT SECTION BECAUSE, WHILE SHOPPING FOR OTHER THINGS AT THAT DEPARTMENT STORE,
EVEN SEEING HOW MANY VARIETIES THERE WERE, YOU FELT NOTHING?
IT WASN'T HELPFUL?
WHAT DO YOU MEAN?


SEEING THEM, I BECAME CONVINCED.
WHEN I WENT TO THE STORE, I FOUND AN ASTONISHING NUMBER OF DRESSINGS AND SALAD SAUCES LINED UP.
THAT'S WHERE MAYONNAISE AND OTHER DRESSINGS COME IN, ISN'T IT?
WITH MEAT OR FISH, SALT ALONE IS SUFFICIENT. BUT WITH RAW VEGETABLES, SALT ALONE IS HARD TO TAKE.
IT'S PROOF THAT HUMANS DON'T INHERENTLY LIKE RAW VEGETABLES.
NEEDING SUCH A WIDE VARIETY OF DRESSINGS JUST TO EAT RAW VEGETABLES—
21
WHAT?
I JUST REMEMBERED AN URGENT APPOINTMENT. IF YOU'LL EXCUSE ME.

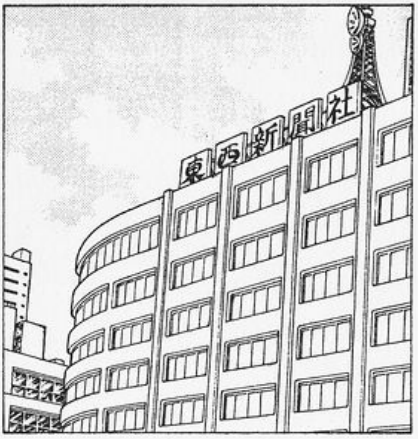
SORRY, ANOTHER TIME!
WHAT ABOUT YOUR MEAL?
OH, YUKO.
WHAT A STRANGE GIRL...
ドドドドドドドド
22
I'VE GOT TO TELL YAMAOKA-SAN!
HUMANS ARE FUNDAMENTALLY NOT FOND OF RAW VEGETABLES!
部楽倶食
I'VE FOUND THE ULTIMATE SALAD'S MOST IMPORTANT POINT!

第5話

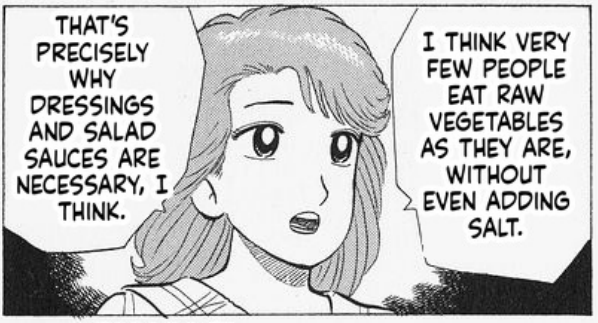
究極VS至高 サラダ勝負〈5〉

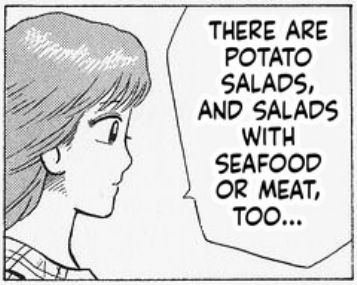


HMM... HUMANS DON'T LIKE RAW VEGETABLES...


東西新聞社

I SEE. THAT HAD NEVER OCCURRED TO ME...


THAT'S PRECISELY WHY DRESSINGS AND SALAD SAUCES ARE NECESSARY, I THINK.
I THINK VERY FEW PEOPLE EAT RAW VEGETABLES AS THEY ARE, WITHOUT EVEN ADDING SALT.

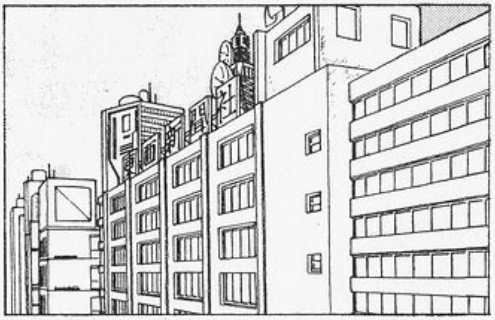

THERE ARE POTATO SALADS, AND SALADS WITH SEAFOOD OR MEAT, TOO...

WHICH DON'T TASTE GOOD ENOUGH ON THEIR OWN IN THE FIRST PLACE— DELICIOUS TO EAT.
IN OTHER WORDS, A SALAD IS SOMETHING MEANT TO MAKE RAW VEGETABLES —

AND THERE ARE THAI-STYLE SALADS, AS WELL AS JAPANESE-STYLE SALADS.
YOU SAID IT YOURSELF. THERE'S POTATO SALAD, AS WELL AS SEAFOOD AND MEAT SALADS.
I'VE BEEN LOST FOR A LONG TIME, BUT NOW MY DOUBTS HAVE CLEARED.
YOUR DOUBTS?
I'VE GRASPED THE DIRECTION FOR THE ULTIMATE SALAD.
BUT AFTER HEARING WHAT YOU JUST SAID, MY DOUBTS CLEARED.
THERE ARE SO MANY DIFFERENT INGREDIENTS AND STYLES THAT I WAS DISTRACTED BY THEM AND COULDN'T SETTLE ON A DIRECTION FOR THE ULTIMATE SALAD.
3
WHAT MADE YOU THINK OF THAT?
BUT...
HUH?
WOW, AMAZING! YOU FIGURED IT OUT!
NO, THAT'S ONLY THE BEGINNING. I STILL HAVE TO THINK IT THROUGH CAREFULLY.

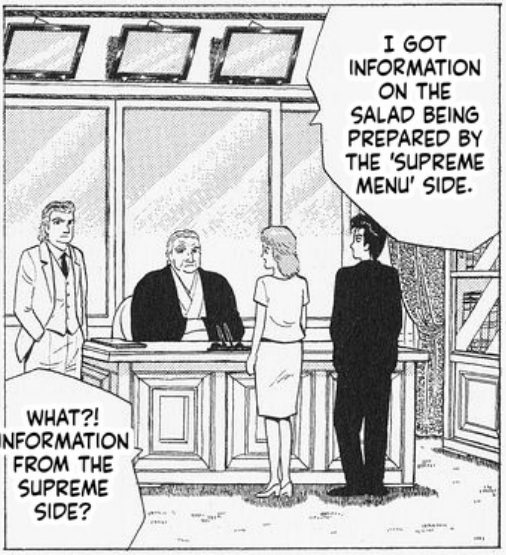
WHAT? BOYFRIEND?!
I GOT THE IDEA WHILE TALKING WITH MY BOYFRIEND.
WELL...
HM?
HE'S SOMEONE YOU KNOW QUITE WELL, TOO, MR. YAMAOKA.
OH, I SEE. WELL, THANK HIM FOR ME.
HE'S A WONDERFUL PERSON.
OH, IS THAT SO...
4
HMPH!
THANK HIM, HUH...
IT'S A SECRET FOR NOW.
WHO IS THIS GUY?

I CALLED YOU HERE FOR ONE REASON...
PUBLISHER'S OFFICE



HOW UNDERHANDED. DID YOU HIRE SPIES?

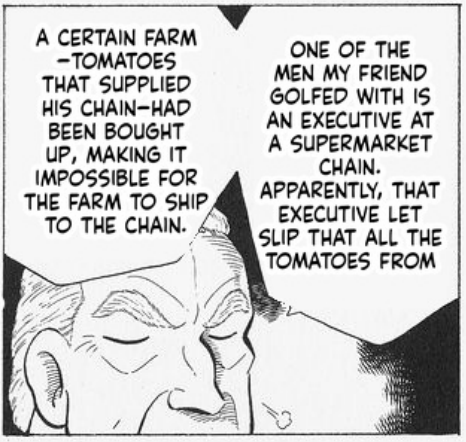
IDIOT! WOULD I EVER DO SOMETHING LIKE THAT?!

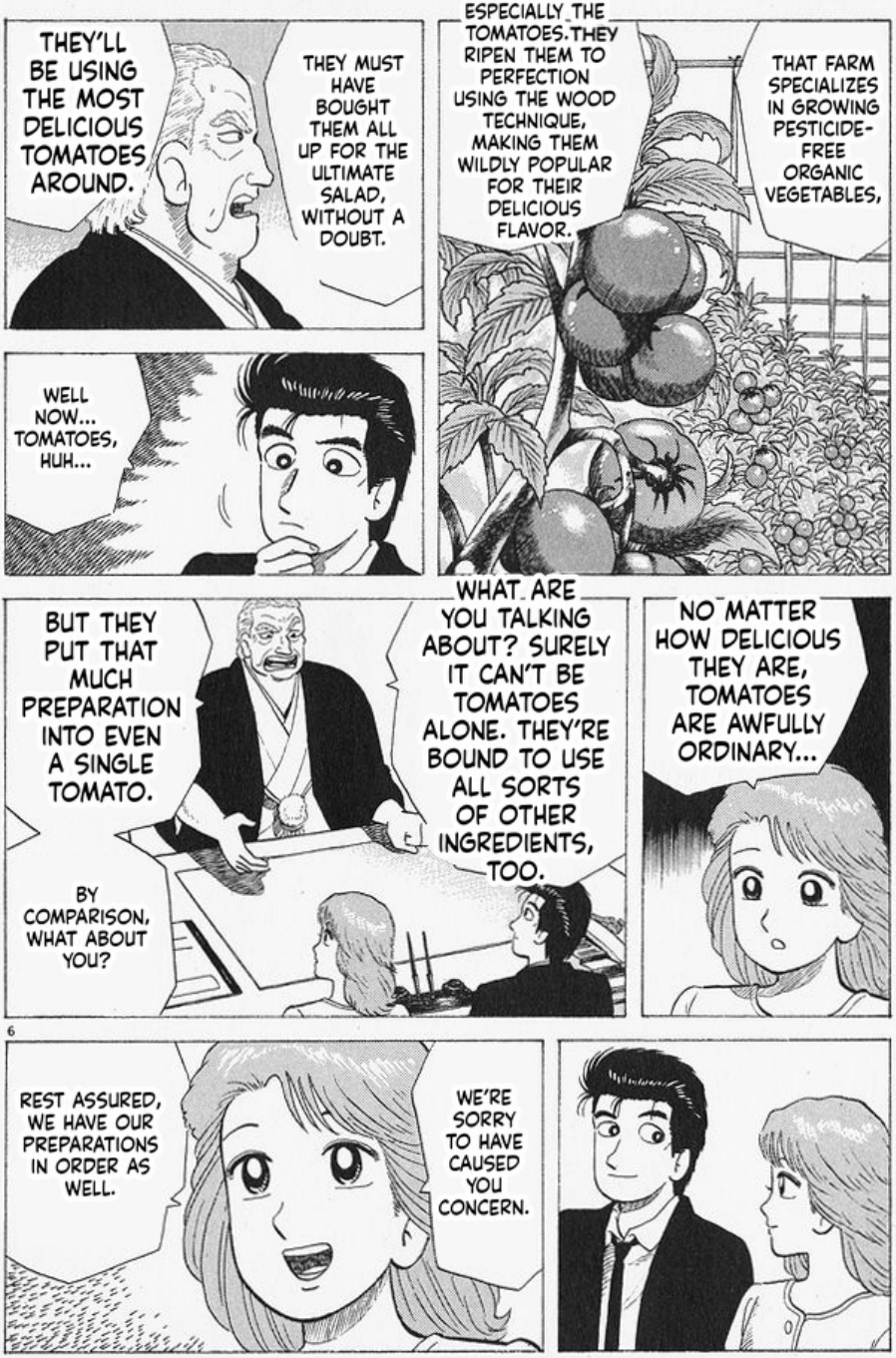

I GOT INFORMATION ON THE SALAD BEING PREPARED BY THE 'SUPREME MENU' SIDE.
WHAT?! INFORMATION FROM THE SUPREME SIDE?

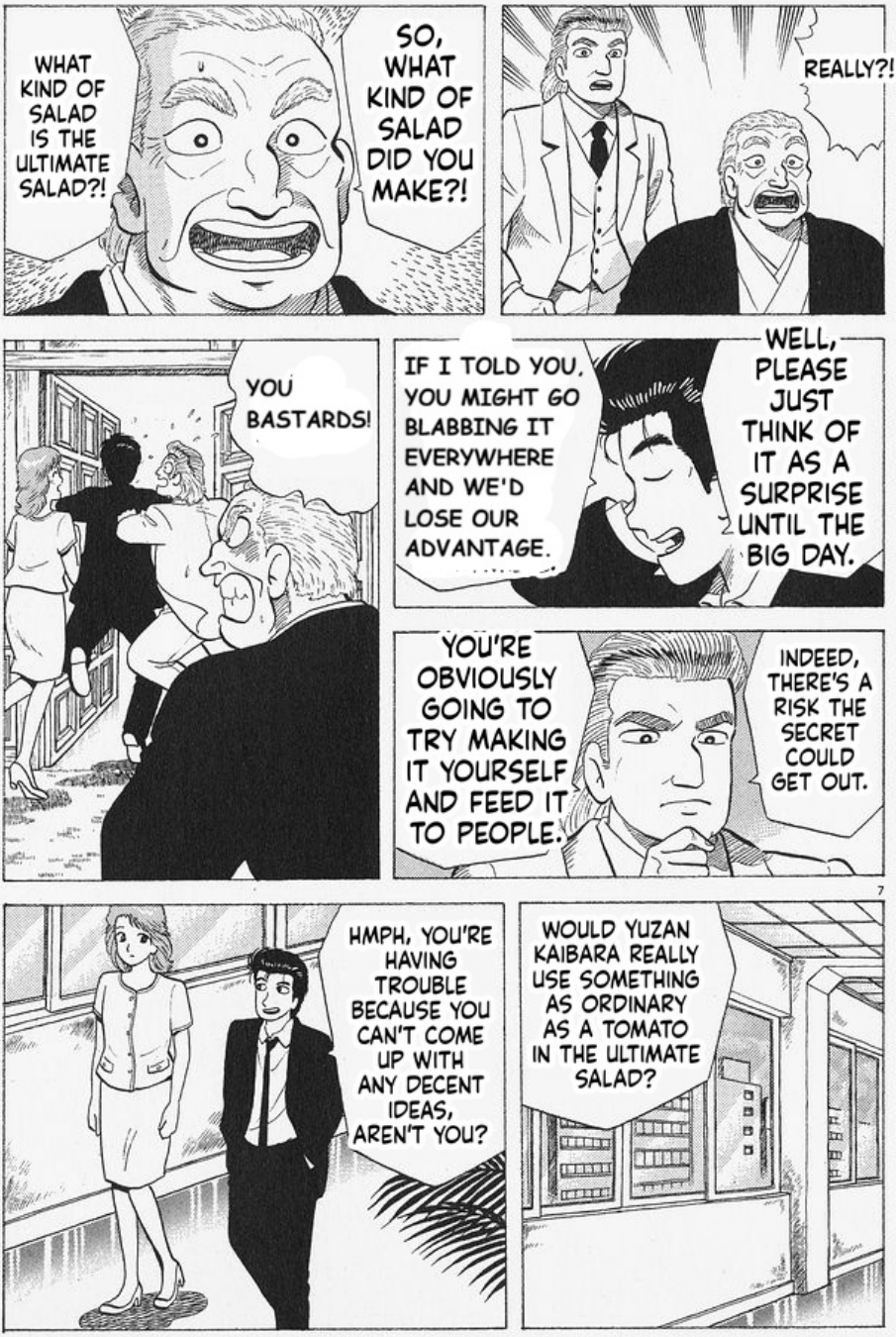
5

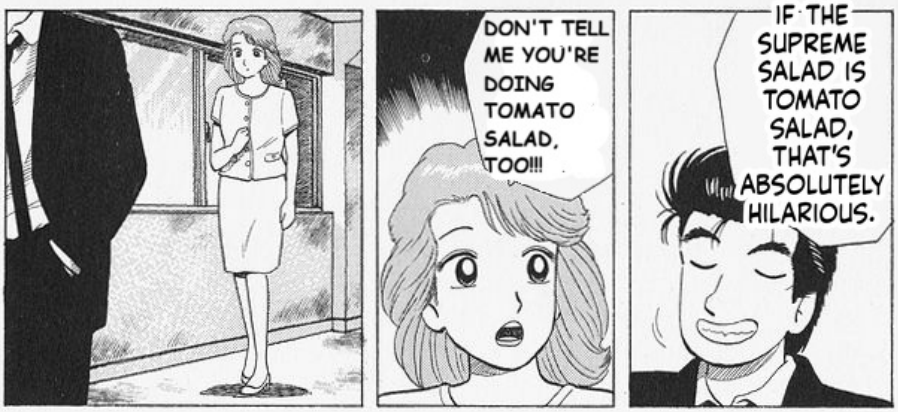
THE ONES WHO BOUGHT THEM ALL UP WERE APPARENTLY A TRADING COMPANY HIRED BY TEITO SHIMBUN.

TOMATOES?


A CERTAIN FARM —TOMATOES THAT SUPPLIED HIS CHAIN—HAD BEEN BOUGHT UP, MAKING IT IMPOSSIBLE FOR THE FARM TO SHIP TO THE CHAIN.
ONE OF THE MEN MY FRIEND GOLFED WITH IS AN EXECUTIVE AT A SUPERMARKET CHAIN. APPARENTLY, THAT EXECUTIVE LET SLIP THAT ALL THE TOMATOES FROM

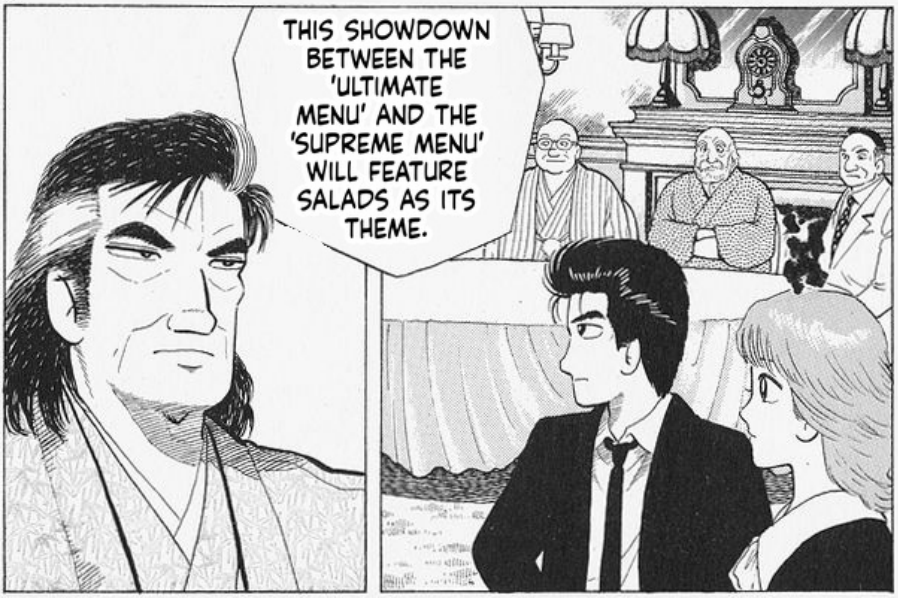

THEY'LL BE USING THE MOST DELICIOUS TOMATOES AROUND.
THEY MUST HAVE BOUGHT THEM ALL UP FOR THE ULTIMATE SALAD, WITHOUT A DOUBT.
WELL NOW... TOMATOES, HUH...
ESPECIALLY THE TOMATOES. THEY RIPEN THEM TO PERFECTION USING THE WOOD TECHNIQUE, MAKING THEM WILDLY POPULAR FOR THEIR DELICIOUS FLAVOR.
THAT FARM SPECIALIZES IN GROWING PESTICIDE-FREE ORGANIC VEGETABLES,
BUT THEY PUT THAT MUCH PREPARATION INTO EVEN A SINGLE TOMATO.
BY COMPARISON, WHAT ABOUT YOU?
WHAT ARE YOU TALKING ABOUT? SURELY IT CAN'T BE TOMATOES ALONE. THEY'RE BOUND TO USE ALL SORTS OF OTHER INGREDIENTS, TOO.
NO MATTER HOW DELICIOUS THEY ARE, TOMATOES ARE AWFULLY ORDINARY...
6
REST ASSURED, WE HAVE OUR PREPARATIONS IN ORDER AS WELL.
WE'RE SORRY TO HAVE CAUSED YOU CONCERN.

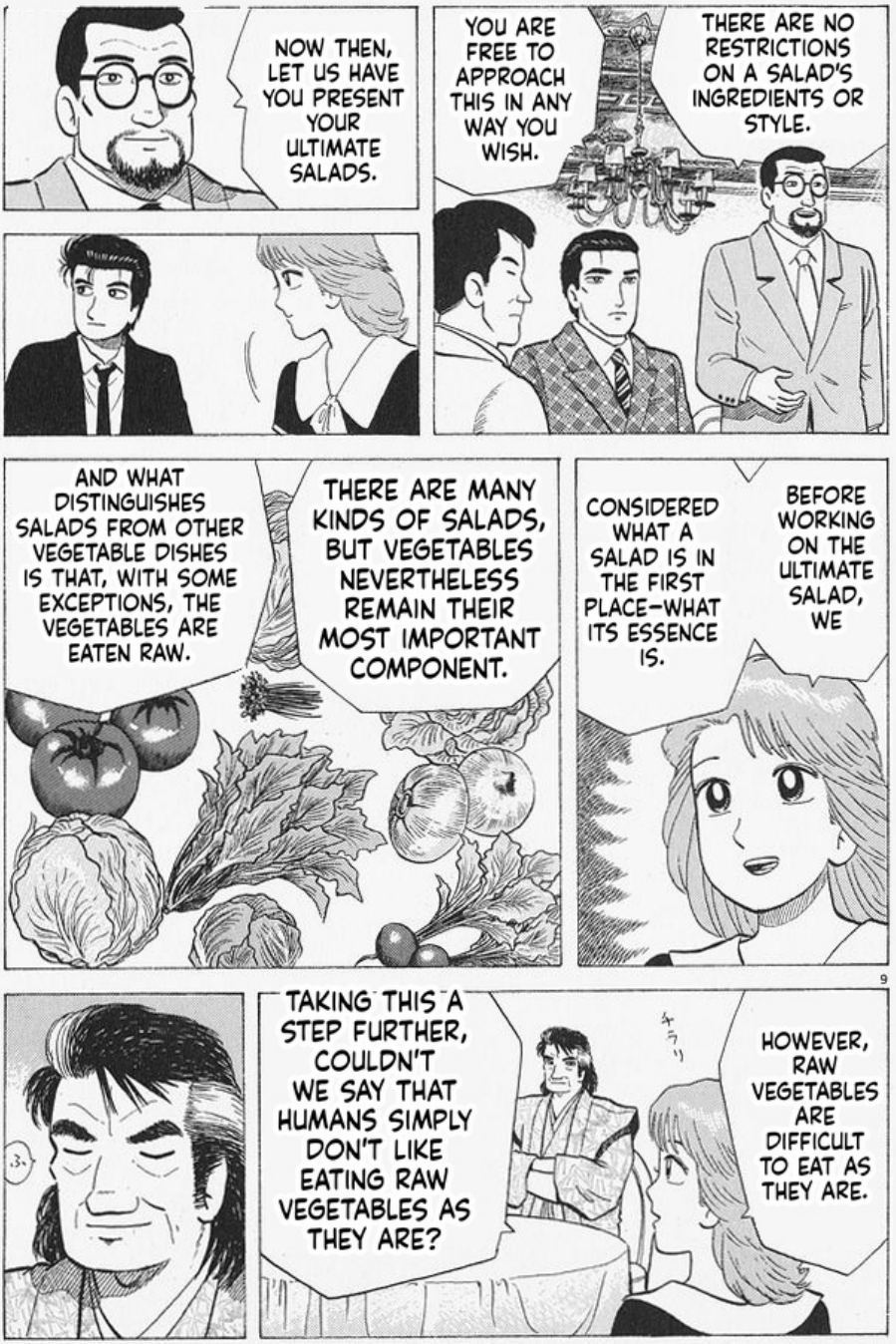

WHAT KIND OF SALAD IS THE ULTIMATE SALAD?!
SO, WHAT KIND OF SALAD DID YOU MAKE?!
REALLY?!
YOU BASTARDS!
IF I TOLD YOU, YOU MIGHT GO BLABBING IT EVERYWHERE AND WE'D LOSE OUR ADVANTAGE.
WELL, PLEASE JUST THINK OF IT AS A SURPRISE UNTIL THE BIG DAY.
YOU'RE OBVIOUSLY GOING TO TRY MAKING IT YOURSELF AND FEED IT TO PEOPLE.
INDEED, THERE'S A RISK THE SECRET COULD GET OUT.
7
HMPH, YOU'RE HAVING TROUBLE BECAUSE YOU CAN'T COME UP WITH ANY DECENT IDEAS, AREN'T YOU?
WOULD YUZAN KAIBARA REALLY USE SOMETHING AS ORDINARY AS A TOMATO IN THE ULTIMATE SALAD?


DON'T TELL ME YOU'RE DOING TOMATO SALAD, TOO!!!
IF THE SUPREME SALAD IS TOMATO SALAD, THAT'S ABSOLUTELY HILARIOUS.

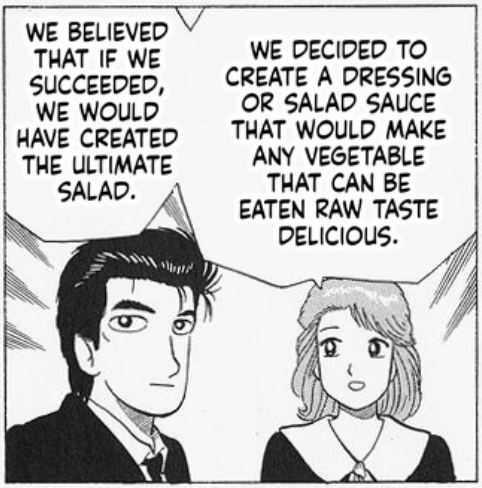
DONMO

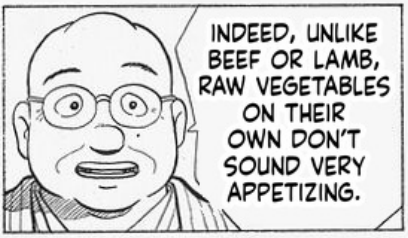
8

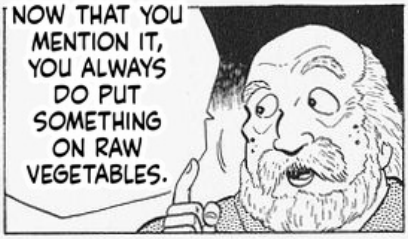

THIS SHOWDOWN BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU' WILL FEATURE SALADS AS ITS THEME.

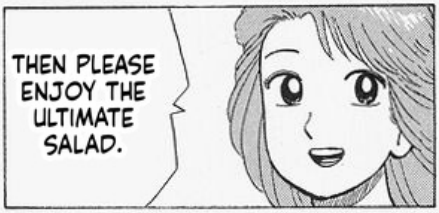

NOW THEN, LET US HAVE YOU PRESENT YOUR ULTIMATE SALADS.
YOU ARE FREE TO APPROACH THIS IN ANY WAY YOU WISH.
THERE ARE NO RESTRICTIONS ON A SALAD'S INGREDIENTS OR STYLE.
AND WHAT DISTINGUISHES SALADS FROM OTHER VEGETABLE DISHES IS THAT, WITH SOME EXCEPTIONS, THE VEGETABLES ARE EATEN RAW.
THERE ARE MANY KINDS OF SALADS, BUT VEGETABLES NEVERTHELESS REMAIN THEIR MOST IMPORTANT COMPONENT.
CONSIDERED WHAT A SALAD IS IN THE FIRST PLACE—WHAT ITS ESSENCE IS.
BEFORE WORKING ON THE ULTIMATE SALAD, WE
9
TAKING THIS A STEP FURTHER, COULDN'T WE SAY THAT HUMANS SIMPLY DON'T LIKE EATING RAW VEGETABLES AS THEY ARE?
HOWEVER, RAW VEGETABLES ARE DIFFICULT TO EAT AS THEY ARE.

WHEN RAW VEGETABLES ARE TOSSED WITH DRESSING OR SALAD SAUCE, THEIR GRASSY SMELL AND BITTERNESS ARE TRANSFORMED INTO DELICIOUSNESS. I BELIEVE THAT IS WHAT SALAD IS.
THAT IS PRECISELY WHAT SALAD IS FOR: MAKING RAW VEGETABLES DELICIOUS.


WE BELIEVED THAT IF WE SUCCEEDED, WE WOULD HAVE CREATED THE ULTIMATE SALAD.
WE DECIDED TO CREATE A DRESSING OR SALAD SAUCE THAT WOULD MAKE ANY VEGETABLE THAT CAN BE EATEN RAW TASTE DELICIOUS.

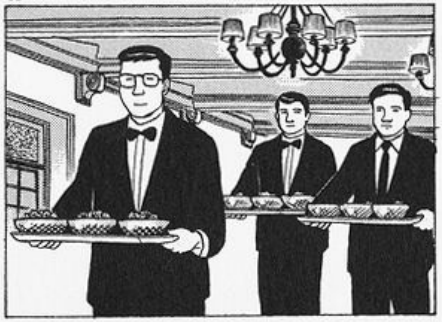

INDEED, UNLIKE BEEF OR LAMB, RAW VEGETABLES ON THEIR OWN DON'T SOUND VERY APPETIZING.


NOW THAT YOU MENTION IT, YOU ALWAYS DO PUT SOMETHING ON RAW VEGETABLES.


THEN PLEASE ENJOY THE ULTIMATE SALAD.

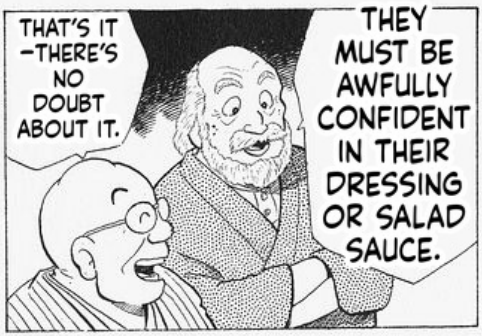
THAT COULD CERTAINLY BE CALLED THE ULTIMATE SALAD.
WELL, IF YOU COULD MAKE SOMETHING LIKE THAT, IT WOULD CERTAINLY BE QUITE AN ACHIEVEMENT.

10



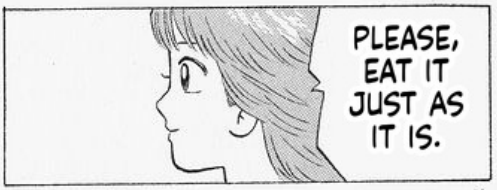
STILL, I CAN'T IMAGINE ANYTHING LIKE THAT BEING POSSIBLE...

IT'S A GREEN SALAD OF LETTUCE, ENDIVE, AND CELERY.

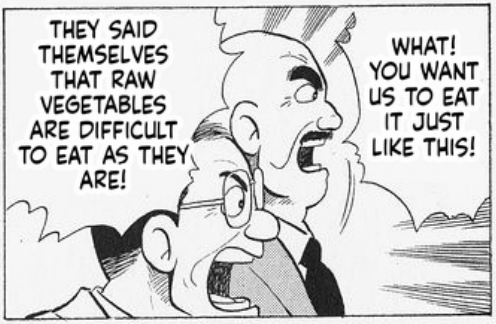

THAT'S IT —THERE'S NO DOUBT ABOUT IT.
THEY MUST BE AWFULLY CONFIDENT IN THEIR DRESSING OR SALAD SAUCE.

HMM? WHAT'S THE IDEA BEHIND BRAZENLY PRESENTING SUCH ORDINARY INGREDIENTS LIKE THIS...?

WHAT ARE YAMAOKA AND MISS KURITA THINKING!
AH, THIS IS HOPELESS!

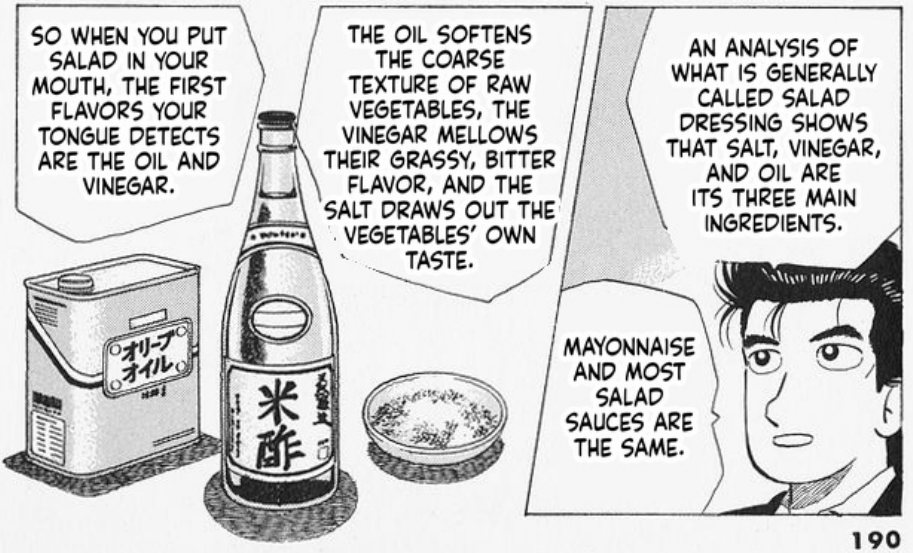

PLEASE, EAT IT JUST AS IT IS.

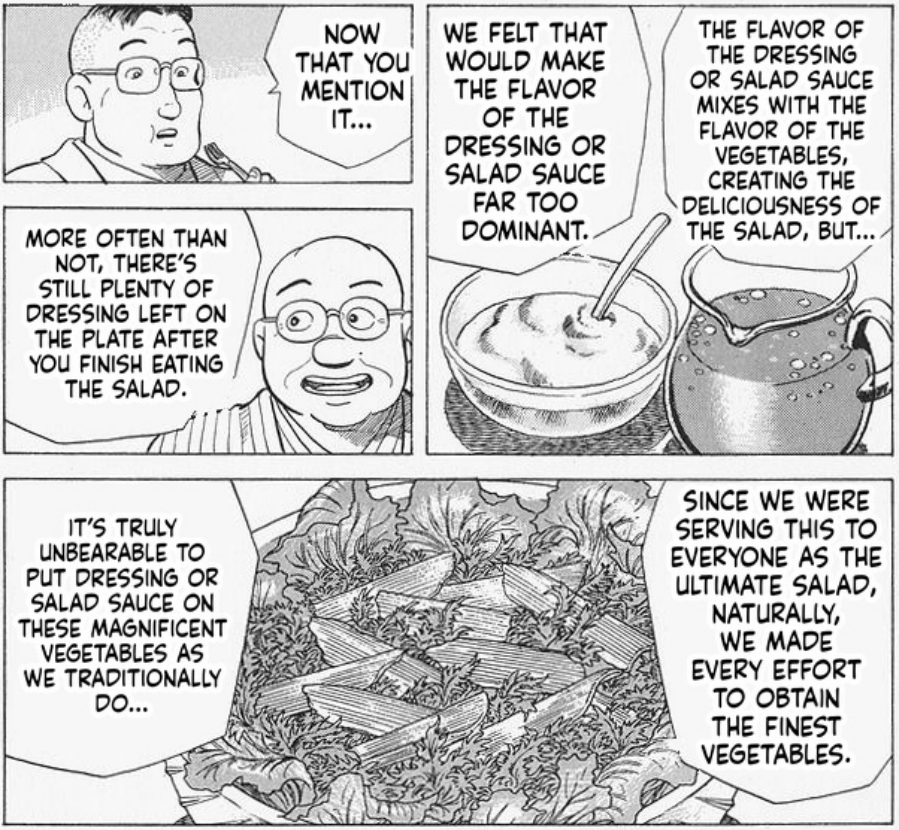
11


THEY SAID THEMSELVES THAT RAW VEGETABLES ARE DIFFICULT TO EAT AS THEY ARE!
WHAT! YOU WANT US TO EAT IT JUST LIKE THIS!

WELL, LET'S AT LEAST TRY IT AND SEE WHAT HAPPENS.
IT LOOKED LIKE NOTHING BUT RAW VEGETABLES, BUT IT ISN'T!
THIS IS DELICIOUS!
IT'S SEASONED!
TH-THIS IS!

12


SO WHEN YOU PUT SALAD IN YOUR MOUTH, THE FIRST FLAVORS YOUR TONGUE DETECTS ARE THE OIL AND VINEGAR.
THE OIL SOFTENS THE COARSE TEXTURE OF RAW VEGETABLES, THE VINEGAR MELLOWS THEIR GRASSY, BITTER FLAVOR, AND THE SALT DRAWS OUT THE VEGETABLES' OWN TASTE.
AN ANALYSIS OF WHAT IS GENERALLY CALLED SALAD DRESSING SHOWS THAT SALT, VINEGAR, AND OIL ARE ITS THREE MAIN INGREDIENTS.
MAYONNAISE AND MOST SALAD SAUCES ARE THE SAME.
オリーブオイル
米酢

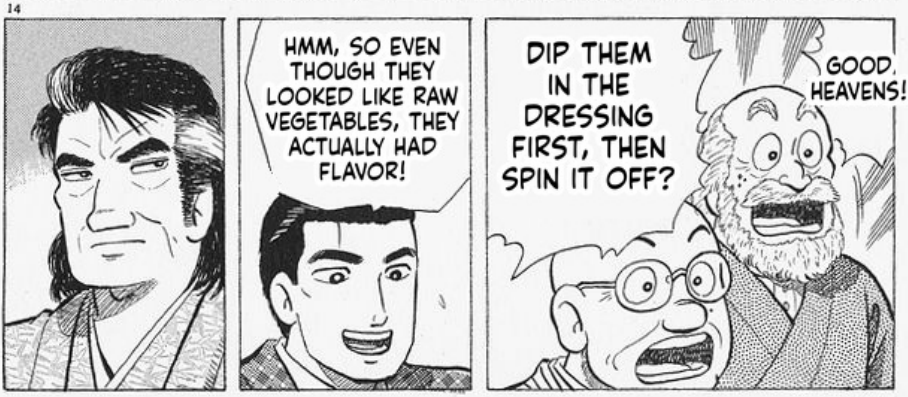

NOW THAT YOU MENTION IT...
MORE OFTEN THAN NOT, THERE'S STILL PLENTY OF DRESSING LEFT ON THE PLATE AFTER YOU FINISH EATING THE SALAD.
WE FELT THAT WOULD MAKE THE FLAVOR OF THE DRESSING OR SALAD SAUCE FAR TOO DOMINANT.
THE FLAVOR OF THE DRESSING OR SALAD SAUCE MIXES WITH THE FLAVOR OF THE VEGETABLES, CREATING THE DELICIOUSNESS OF THE SALAD, BUT...
IT'S TRULY UNBEARABLE TO PUT DRESSING OR SALAD SAUCE ON THESE MAGNIFICENT VEGETABLES AS WE TRADITIONALLY DO...
SINCE WE WERE SERVING THIS TO EVERYONE AS THE ULTIMATE SALAD, NATURALLY, WE MADE EVERY EFFORT TO OBTAIN THE FINEST VEGETABLES.

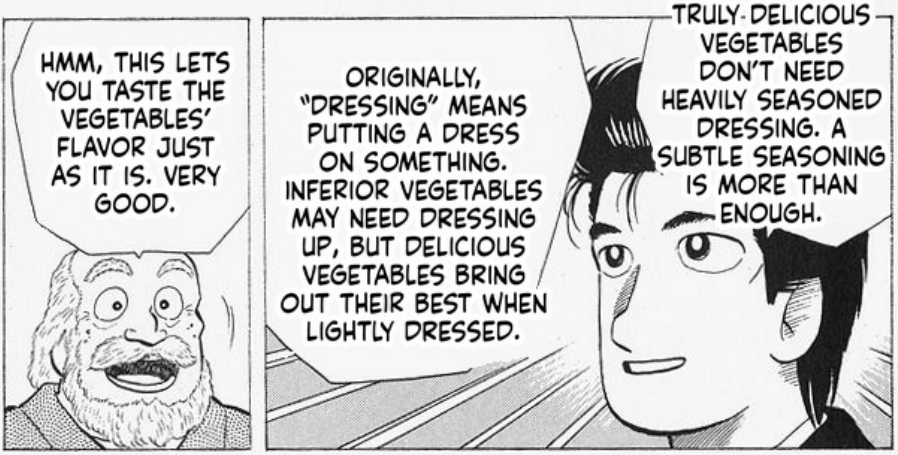
13

YOU MEAN YOU'RE MAKING A DRESSING WITH NOTHING BUT SALT AND SPICES?
THAT'S RIGHT—A DRESSING WITHOUT VINEGAR OR OIL.
THAT IS THE ULTIMATE DRESSING.
AND AFTER TRYING IT SEVERAL TIMES, WE DISCOVERED THAT IF THE VEGETABLES THEMSELVES ARE TRULY DELICIOUS, OIL AND VINEGAR AREN'T NECESSARY.
COATING THEM IN VINEGAR AND OIL WOULD DIMINISH THE VEGETABLES' INHERENT VALUE.

ADD WATER.
ADD SOY SAUCE, OR NUOC MAM.
FIRST, PUT SALT AND PEPPER IN A BOWL, THEN ADD MINCED GARLIC AND CHILI PEPPERS.
NOW, I'LL EXPLAIN HOW TO MAKE THIS ULTIMATE DRESSING.
AND THAT'S IT.
TAKE THEM OUT, PUT THEM IN A SALAD SPINNER, AND SPIN OFF THE MOISTURE.
ADD THE VEGETABLES FOR THE SALAD AND LET THEM SOAK FOR TWO OR THREE MINUTES.

14


HMM, SO EVEN THOUGH THEY LOOKED LIKE RAW VEGETABLES, THEY ACTUALLY HAD FLAVOR!
DIP THEM IN THE DRESSING FIRST, THEN SPIN IT OFF?
GOOD HEAVENS!

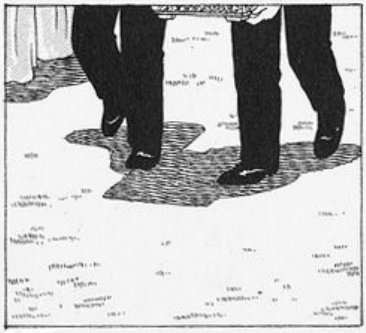

HMM, THIS LETS YOU TASTE THE VEGETABLES' FLAVOR JUST AS IT IS. VERY GOOD.
ORIGINALLY, "DRESSING" MEANS PUTTING A DRESS ON SOMETHING. INFERIOR VEGETABLES MAY NEED DRESSING UP, BUT DELICIOUS VEGETABLES BRING OUT THEIR BEST WHEN LIGHTLY DRESSED.
TRULY DELICIOUS VEGETABLES DON'T NEED HEAVILY SEASONED DRESSING. A SUBTLE SEASONING IS MORE THAN ENOUGH.

THAT'S BECAUSE THE USUAL DRESSINGS AND SALAD SAUCES HAVE JUST BEEN REJECTED.
THIS IS GOING TO MAKE THINGS DIFFICULT FOR THE SUPREME SIDE.

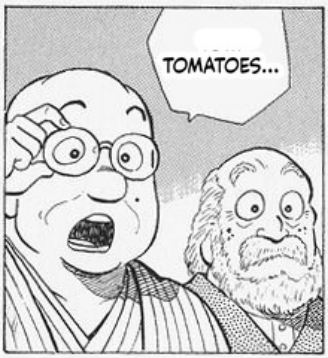
YOU CAN SEE THAT IT'S MERELY A PRODUCT OF THE PRECONCEIVED NOTION THAT SALAD CANNOT DO WITHOUT DRESSING.
AFTER EATING THIS, THE DRESSINGS AND SALAD SAUCES WE'VE HAD UNTIL NOW...

YES, WHAT A RELIEF!
HEY, IT'S GETTING A GREAT RECEPTION!

15



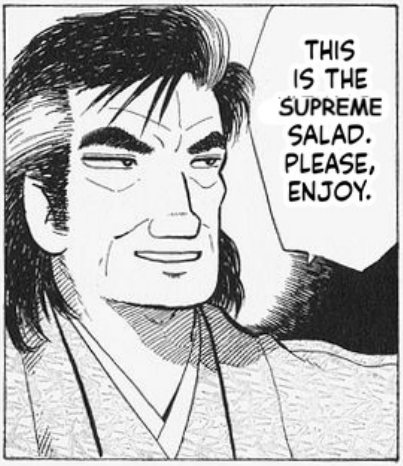
NOW, PLEASE SERVE THE SUPREME SALAD.


TOMATOES...

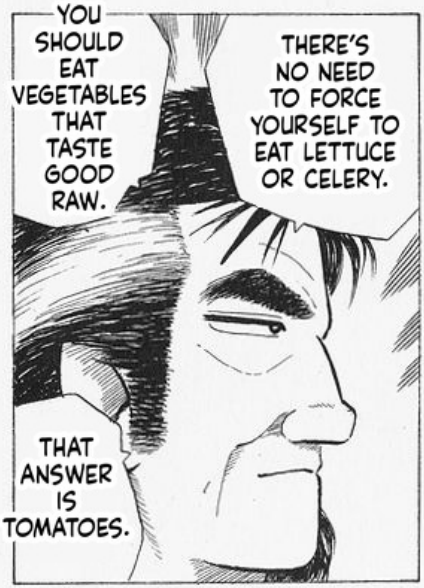
YOU BROUGHT THE TOMATOES STILL IN THEIR POTS—WHAT ARE WE SUPPOSED TO DO WITH THEM...?

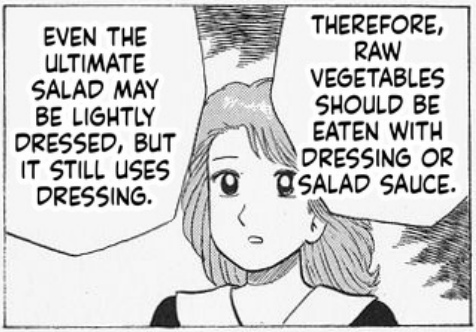
THESE ARE SALAD INGREDIENTS!
WHAT?! THIS IS SALAD?!

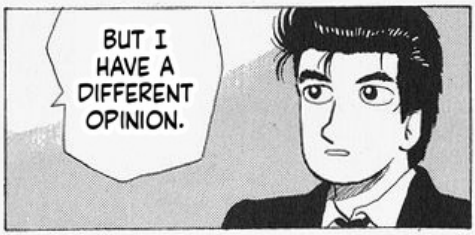
16
WHAT ON EARTH IS GOING ON?


THIS IS THE SUPREME SALAD. PLEASE, ENJOY.

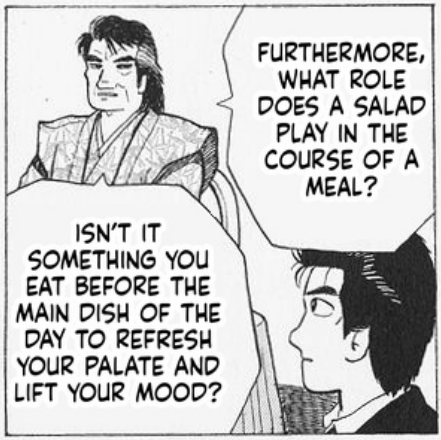
UP TO THAT POINT, MY THINKING IS THE SAME AS THE ULTIMATE SIDE'S.
WHAT EXACTLY IS A SALAD? AT ITS CORE, A SALAD IS SURELY RAW VEGETABLES. AND RAW VEGETABLES ARE DIFFICULT TO EAT AS THEY ARE.


YOU SHOULD EAT VEGETABLES THAT TASTE GOOD RAW.
THERE'S NO NEED TO FORCE YOURSELF TO EAT LETTUCE OR CELERY.
THAT ANSWER IS TOMATOES.

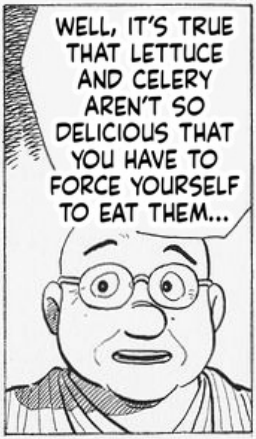

EVEN THE ULTIMATE SALAD MAY BE LIGHTLY DRESSED, BUT IT STILL USES DRESSING.
THEREFORE, RAW VEGETABLES SHOULD BE EATEN WITH DRESSING OR SALAD SAUCE.


BUT I HAVE A DIFFERENT OPINION.

17

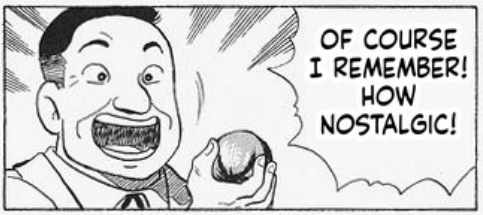

FURTHERMORE, WHAT ROLE DOES A SALAD PLAY IN THE COURSE OF A MEAL?
ISN'T IT SOMETHING YOU EAT BEFORE THE MAIN DISH OF THE DAY TO REFRESH YOUR PALATE AND LIFT YOUR MOOD?

OF COURSE TOMATOES TASTE BETTER.


WELL, IT'S TRUE THAT LETTUCE AND CELERY AREN'T SO DELICIOUS THAT YOU HAVE TO FORCE YOURSELF TO EAT THEM...

WELL, IT IS TRUE THAT WHEN YOU'RE EATING A SALAD, ANTICIPATION FOR THE NEXT DISH MAKES YOU FEEL RATHER EXCITED.
INDEED... NO MATTER HOW MUCH ONE CALLS IT RAW VEGETABLES, YOU DON'T EAT THEM SOLELY FOR THEIR NUTRITIONAL VALUE...
ISN'T IT SOMETHING THAT PUTS YOU IN A FESTIVE MOOD AS YOU LOOK FORWARD TO THE MAIN COURSE?
SMELLS GOOD.
OH, IT'S PERFECTLY RIPE.
NOW THEN, PLEASE FEEL FREE TO PICK ONE OF THESE TOMATOES EACH.
18
THAT SENSATION OF PICKING A RIPE TOMATO, WET WITH MORNING DEW, ON A SUMMER VACATION MORNING.
AMONG THOSE OF A CERTAIN AGE OR OLDER, THERE MUST BE SOME WHO REMEMBER PICKING TOMATOES THAT GREW IN THEIR OWN FAMILY'S GARDEN WHEN THEY WERE CHILDREN.
IT'S SURPRISINGLY HEAVY.
NOW THAT'S A FINE-LOOKING TOMATO.

I WANT YOU TO ENJOY IT HOWEVER YOU PLEASE.
HERE YOU GO. TEAR INTO IT, CUT IT UP POLITELY, OR SPRINKLE IT WITH SALT IF YOU LIKE.


OF COURSE I REMEMBER! HOW NOSTALGIC!

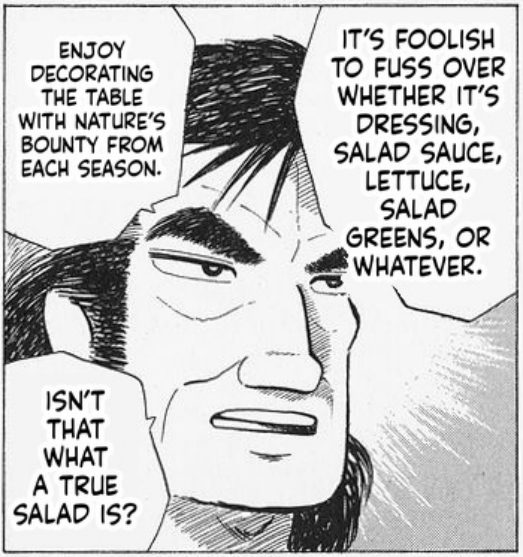
I ONCE HAD A CHANCE TO PICK TOMATOES FROM A NEIGHBOR'S GARDEN.

HO HO HO, THE JUICES ARE BURSTING FORTH!

OH YES, THIS SWEETNESS!

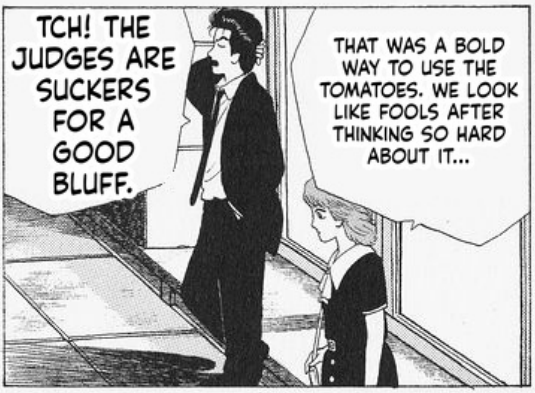
HIPP

19


ENJOY DECORATING THE TABLE WITH NATURE'S BOUNTY FROM EACH SEASON.
IT'S FOOLISH TO FUSS OVER WHETHER IT'S DRESSING, SALAD SAUCE, LETTUCE, SALAD GREENS, OR WHATEVER.
ISN'T THAT WHAT A TRUE SALAD IS?

NOW, I WANT YOU TO UNDERSTAND THAT THE ULTIMATE SALAD LIES IN THIS SPIRIT.
IT SHOULD BE POSSIBLE TO MAKE HEART-LIFTING SALADS WITH FRESH VEGETABLES IN EVERY SEASON.

I SEE... WE SHOULD THINK ABOUT SALAD MORE FREELY, SHOULDN'T WE?
BUT REALLY, PLUCKING TOMATOES RIGHT OFF THE TABLE AND EATING THEM —THERE'S NO GREATER LUXURY.
THE ULTIMATE SALAD HAS PERFECTED WHAT A DRESSING SHOULD BE, BRINGING OUT THE MAXIMUM FLAVOR OF FRESH VEGETABLES.
THE SUPREME SALAD HAS GIVEN SALAD A NEW CONCEPT: THE FESTIVE ELEGANCE OF THE DINING TABLE.
BOTH HAVE SATISFIED US WHOLEHEARTEDLY. THEREFORE, WE DECLARE IT A TIE.
パチ
パチ
パチ
WELL, I SUPPOSE I'LL GIVE YOU CREDIT.
20


TCH! THE JUDGES ARE SUCKERS FOR A GOOD BLUFF.
THAT WAS A BOLD WAY TO USE THE TOMATOES. WE LOOK LIKE FOOLS AFTER THINKING SO HARD ABOUT IT...

DAMN... IT'S A TIE...
DONMO

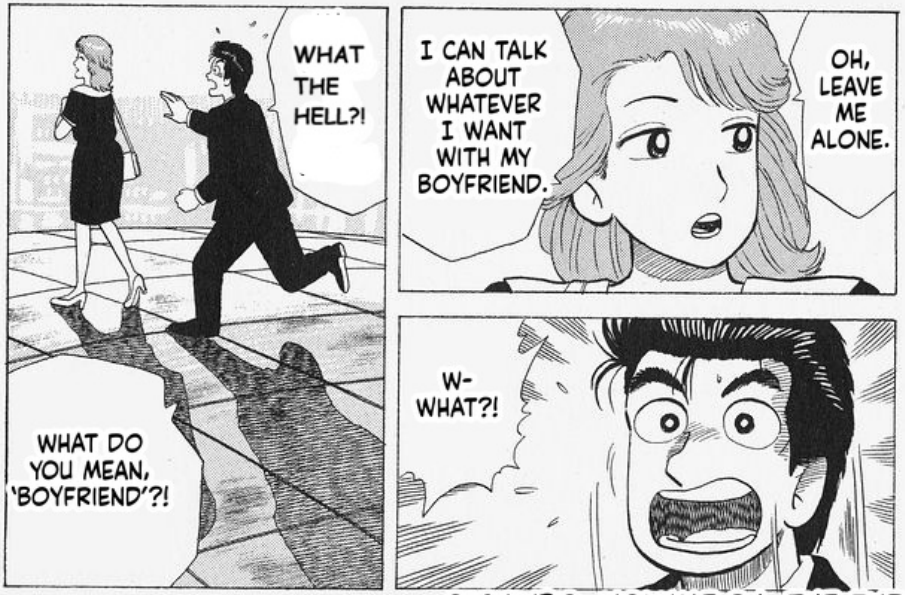
HE WASN'T BLUFFING. ISN'T THAT WHAT MAKES YŪZAN KAIBARA IMPRESSIVE?

21

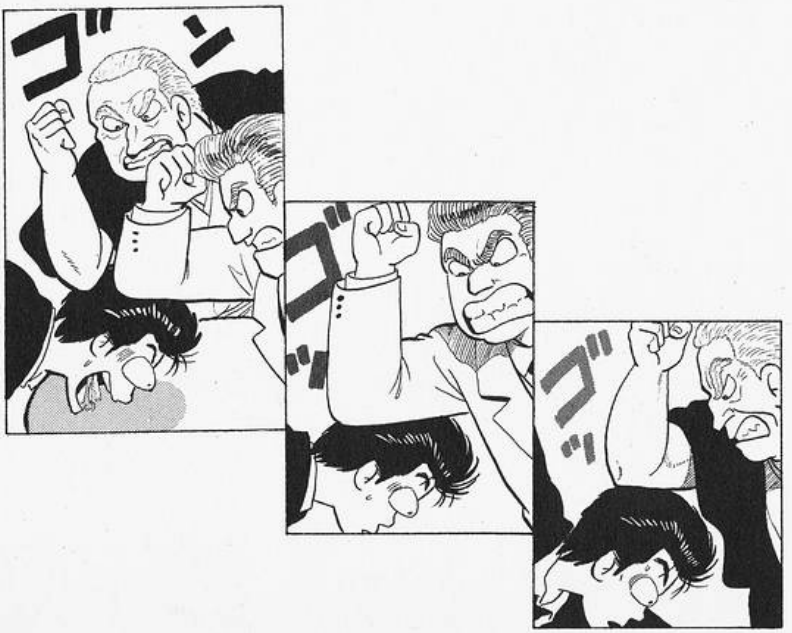
HEH HEH HEH... YOU MISUNDERSTOOD WHAT I SAID.

YOU GAVE ME THE INSPIRATION TO THINK.
IT'S NOT A MISUNDERSTANDING.

THANK YOU VERY MUCH.



OISHINBO, VOLUME 34—THE END


ゴ
ゴ
ゴ

美味(おい)しんぼ34 —サラダ勝負—

ビッグ コミックス

ISBN4-09-182634-2

1992年5月1日初版第1刷発行 （検印廃止）

著者 雁屋 哲
花咲アキラ

© Tetsu Kariya
Akira Hanasaki 1992

発行者 相賀徹夫
印刷所 凸版印刷株式会社

Printed in Japan

発行所 (101-01)東京都千代田区一ツ橋二の三の一
編集(3230)5505
振替(東京8－200) TEL 業務(3230)5331
販売(3230)5749
株式会社 小学館

●本書の一部あるいは全部を無断で複写複製(コピー)することは、法律で認められた場合を除き、著作者および出版者の権利侵害となります。あらかじめ小社あて許諾を求めてください。●造本には十分注意しておりますが、万一、落丁・乱丁などの不良品がありましたら、「業務部」あてにお送りください。送料小社負担にてお取り替えいたします。

小学館